

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

PUBLISHED EVERY SATURDAY

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ENTERED AT NEW YORK AT SECOND-CLASS RATES.

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No. 18.

JACKSONVILLE PACKING PLANT FIRE.

The plant of the Jacksonville Packing Company, Jacksonville, Ill., was damaged by fire last Friday to the extent of \$15,000. The loss was fully covered by insurance, and business was not seriously interrupted, thanks to the energy of the management. The fire broke out in one of the smokehouses and destroyed these houses, the lard can room, supply rooms and offices. Ten thousand pounds of hams were lost in the smokehouses. Temporary offices were opened in the shipping room, and by working all night the force was ready on Saturday to attend to shipments. The company is doing office business in an improvised headquarters in the provision room and expects to have repairs done in about a month.

VERMONT RENDERERS INDICTED.

A Vermont grand jury this week indicted the Consolidated Rendering Company and L. E. Brigham, manager of the Burlington Rendering Company, of that State, for alleged violation of the State Cattle law in connection with the sale of condemned cattle. Dr. F. A. Rich and Victor I. Spear, former members of the State Cattle Commission, were also indicted. They are charged with selling cattle which they as inspectors had condemned. All the transactions were local.

THE EXTRACT OF BEEF TITLE.

The Federal Court at Omaha last week handed down a decision sustaining the claim of the Liebig Extract of Beef Company to the exclusive right to use the title "extract of beef." The suit was against two American packing companies which have used the title. It will next be in order for some foreign concern to try to prevent American packers from using such titles as "roast beef," "prepared ham," etc., providing they can prove they "saw it first."

OIL AS PACKINGHOUSE FUEL.

Coal will apparently soon be obsolete as a packinghouse fuel at Kansas City. The latest convert is the Armour Packing Company, which has heretofore used both coal and fuel oil, but which last week let contracts to substitute oil entirely. Natural gas has crowded coal out of the Morris and Fowler plants, and the Cudahy plant uses oil. Both gas and oil fields are convenient for piping purposes to the Kansas City packing district.

RULING MADE ON LARD LABEL

Weight Need Not Be Stated, But Must Be Correct If Given

As the entire lard trade has been in a quandary on the subject of weights and labels under the new meat inspection law, The National Provisioner requested Chief Melvin, of the Bureau of Animal Industry, Department of Agriculture, to make a ruling in order that contracts for supplies might be placed. The ruling was promptly made by telegraph. Weights need not be stated on the label, but if they are, correct net or gross weight must be given.

It was thought that the "Pure Food law" regulations would cover this point, but as they exempted all meat-food products, the trade was still left without a definite decision. The first telegram from Dr. Melvin in response to The National Provisioner's inquiry was as follows:

The National Provisioner, New York:

The Bureau of Animal Industry has adopted the rule made under the pure food law, that whenever the weight is given upon small packages, such as cans, cartons, etc., it must be the net weight. This does not refer to

loose meats packed in wooden cases or barrels when the weight given is for the benefit of the transportation companies only.

A. D. MELVIN,
Chief of Bureau.

Later the following was received:

The National Provisioner, New York:

After January 1, next, when weight is given on package, it must be the correct weight, and it must be stated whether net or gross. This supplements and corrects first statement in my previous telegram regarding small packages.

A. D. MELVIN,
Chief of Bureau.

This ruling means that the trade does not have to state the weight unless it so desires; but if it does so the weight must be correct, and it must be stated on the label whether it is net or gross. The general opinion in the trade is that no weight will be stated on the packages.

The official announcement of the rule as to weights will be found among the new rulings given hereafter.

MORE MEAT INSPECTION RULES ANNOUNCED

A number of additional rulings covering doubtful points in the enforcement of the new meat inspection law were announced this week by Secretary of Agriculture Wilson. The attempt to put the terms of the meat regulations into effect has resulted in endless confusion and difficulty, and it is only by taking up the disputed points one at a time after experience has shown the department the need for a new ruling that the trouble has been smoothed out. These rulings by no means clear up the entire situation, but they are a help.

The rulings made this week embody the following points:

Points in New Rulings.

Labels on lard packages or on any meat or meat product must state weight correctly, either net or gross, if weight is given. Weight is not required, however. This point was ruled on at the request of The National Provisioner.

Labels or stickers reading "U. S. Inspected and Passed" may be put on wrapped meats or meats in pasteboard cartons by employees under an inspector's supervision; but these labels cannot be used in establishments where there is no inspection.

Products such as mince meat, etc., not classed as "meat food products," which contain small quantities of inspected meats, may bear the manufacturer's personal label, stating that the meat has been inspected, but such private labels must be approved by the Chief of the Bureau of Animal Industry.

The words "meat" or "meat food products" used in the regulations refer only to meat or products of cattle, sheep, swine or goats. They do not include meat or products of other animals. The law does not touch poultry, game, fish, etc.

Non-edible tallow and grease are not considered meat food products and do not come under the regulations, except when exported to a foreign country requiring a certificate that they are non-edible, which customs collectors will require; also railroads.

Casings are not "meat food products," and not subject to inspection. But when exported to a foreign country requiring a certificate of healthfulness inspectors may stamp and certificate them as such.

Shipment of meats or meat products from one point to another in the same State, where the route passes through another State, are to be considered as interstate commerce, and

The American Meat Packers' Association

Cordially invites all packers, curers, sausage makers; fertilizer, glue and soap-makers; machinery and supply companies, brokers, and all others directly or indirectly interested in the packinghouse or allied industries to become members. Charter membership will be held open for a short time. Dues, \$25 per year. Applications, with dues, should be addressed to

JAMES GARNEAU, Treasurer
Laux Packing Co., St. Louis, Mo.

so subject to the regulations. (Thus, shipments from New York to Buffalo over railroads passing through New Jersey are subject to the federal law, though the stuff is not sold outside New York State.)

Reshipment of inspected meats or products which are wholesome when reshipped may be made without reinspection when properly stamped and when they have not been processed other than by smoking. This enables branch houses, jobbers or others to reship stamped goods without calling in an inspector. It also enables them to smoke goods received in green condition and reship them without calling in an inspector, provided original inspection stamps are shown.

Exemption of farm-slaughtered carcasses applies only to the farmer or his agent. Commission men may reship such stuff if they are authorized by the farmer to sign a certificate as his agent, and if they personally know the stuff was killed on the farm. Wholesalers otherwise are not permitted to reship such stuff.

Railroads and other carriers must not receive stuff for shipment until they have received the proper certificate from the shipper.

Changing the destination of shipments is permitted without reinspection if a proper certificate is given showing the new destination.

Text of the Rulings.

These new rulings are important, as relieving the trade of many difficulties. They should be studied carefully. The official announcement is as follows:

Washington, D. C., Oct. 29, 1906.

The following rulings under the Meat Inspection Law and the Regulations made thereunder are announced by the Department of Agriculture:

Transportation.

1. No shipment of meat or meat food product shall be accepted for transportation in interstate commerce by any carrier until the carrier has received from the shipper a certificate in one of the forms prescribed in the regulations.

2. When it is desired to divert a shipment of inspected and marked meat or meat food product from the original destination, such diversion may be made without reinspection if a new certificate showing the changed destination be given to the carrier by the owner or shipper, who may or may not be the original shipper. In case of wreck or other extraordinary emergency, the carrier may divert the shipment without waiting for a new certificate, but in all such cases of diversion or reloading full information regarding the same shall be sent promptly to the Chief of

the Bureau of Animal Industry, together with full information regarding the change of cars, etc.

3. The right of the farmer to ship in interstate or foreign commerce the carcasses of animals slaughtered on the farm is a right personal to the farmer, and applies to the shipment of carcasses of such animals in interstate or foreign commerce only when such carcasses are shipped by the farmer or his agent. The carcasses of animals slaughtered by the farmer on the farm, which are shipped by the farmer to a commission man for sale, may be reshipped by the commission man, by signing a farmer's certificate as agent for the original shipper. It is incumbent upon the commission man to know that the carcasses covered by the certificate he issues are those of animals slaughtered by a farmer on the farm, and to have authority to sign for the farmer in making the reshipment. Wholesale dealers, who are not acting as agents for farmers, but who own carcasses of animals slaughtered by a farmer on the farm, may not reship said carcasses in interstate or foreign commerce.

4. Reshipments of inspected meat and meat food products which are sound and wholesome at the time of reshipment may be made without reinspection, when the meat or meat food products, or the containers thereof, are marked "U. S. inspected and passed," and the meat or meat food products have not been processed, other than by smoking, since they were originally shipped under Regulations 53 or 54. If these conditions do not obtain, reshipments without reinspection cannot be made.

5. The transportation of meat or meat food product from one point in a State or Territory to another point in the same State or Territory, when in course of shipment the meat or meat food product is taken through another State or Territory, is interstate commerce, and brings the said transportation within the scope of the meat inspection law and regulations.

Casings.

1. Unfilled "casings" shall be regarded as containers and not as meat food products, but when such casings are to be exported to a foreign country which requires a certificate showing that the casings are products of animals which were free from contagious disease at time of slaughter, the necessary stamps and a certificate will be issued by the inspector in charge.

Labels.

1. Labels or stickers, bearing the inspection legend, separate and apart from the trade label, may, under the supervision of a Department employee, be used on inspected and passed meats which are wrapped in paper or cloth or which are placed in pasteboard containers. But no such label or sticker, bearing an inspection legend, can be used in establishments where inspection is not maintained.

(Concluded on page 34.)

PHILADELPHIA ABATTOIR RULES.

The Philadelphia City Health Board has adopted new regulations governing the numerous local slaughterhouses which are located within its jurisdiction. Many of the smaller abattoirs do not do an outside business, and so do not come under the federal inspection. The city regulations provide that a building used for slaughterhouse purposes shall not be used as a dwelling, or for any other purpose which might have a tendency to render the meat prepared or stored therein unwholesome.

Such construction, fixtures and appliances as may make it possible to keep the place clean must be employed. Floors must be smooth and impervious, and so laid that they can be drained freely and rapidly. Walls must be tight, smooth and free from crevices and projections which might cause the accumulation of filth. Special provision is made for the systematic cleaning, scrubbing and disinfecting of every part of the premises and for sanitary appliances and conveniences for the employees of the slaughterhouse.

ARKANSAS GETS EVEN WITH PACKER.

The State of Arkansas has "scored another victory" in its fight to drive the packing trade out of that State. Suits were brought against five big packing concerns, charging violation of the State Anti-Trust laws. Attorneys representing the State attempted to hold an inquisition in a Chicago hotel, but officers of the Hammond Packing Company called to testify refused to answer. The Arkansas court therefore struck the company's answer to the suit from the records and permitted the State to take a snap judgment for \$10,000. An appeal was at once taken. The packers claim that section of the State law compelling officials to testify against their companies is unconstitutional.

MEAT TREE DECISION SUSTAINED.

The United States Circuit Court of Appeals has affirmed the decree of the Federal Circuit Court, dismissing the suit of the Fitzgerald Meat Tree Company against Nelson Morris & Company for an injunction to restrain the alleged infringement of the Peter Oehmen meat tree patent. The court does not consider the Oehmen patent claims sufficiently broad to have been infringed as charged and dismisses the appeal.

COTTON MEAL AS HUMAN FOOD

Government Expert's Warm Reply to Prof. Connell

TO THE NATIONAL PROVISIONER:

In the issue of The National Provisioner of September 29, Prof. Connell reiterates his statements in behalf of the cause of cottonseed meal as a human food without yet answering the arguments presented in my letters of May 23 and July 2. It is a fact that the Bureau of Animal Industry has published nothing as yet on the toxicity of cottonseed meal, except the statements made in my correspondence with The National Provisioner, but I do not see that this has anything whatever to do with the point at issue.

Prof. Connell is begging the question again. It is not whether the Bureau of Animal Industry or any other bureau of the Department of Agriculture has published the results of investigations on the value of cottonseed and its products for human or animal food, but whether there is a poisonous property in cottonseed meal, and whether cottonseed meal can safely be used for human food.

That cottonseed meal, fed in the amounts recommended by Prof. Connell, will kill hogs within forty days, that gentleman or any other sane man does not dare deny. The results of the State experiment stations and our own results are overwhelming on this point. Furthermore, as I have already pointed out, the similarity of the digestive systems of hogs and human beings is good reason to believe that a product that is poisonous to one will also be so to the other. It is quite true that when a variety is fed, the effects of poisoning appear later than when the ration is not varied, and under proper conditions they may not appear at all, but the wiser course would be to find out the toxic principle before advocating using cottonseed meal in the human diet.

Safety of Meal for Man or Animal.

In his address before the Texas Cotton Crushers' Association, Prof. Connell is reported to have said "We would call attention to the investigations of the Oklahoma station with unfermented meal, showing that the amounts consumed daily per hundred pounds of live weights when made into 20 per cent cottonseed meal bread after the recipes we have recommended is *entirely safe for man or brute.*" (Italics are mine.) This is vastly different from saying that the Oklahoma results "indicated the entire wholesomeness of this meal for human consumption," which Prof. Connell quotes in his last letter. When I referred to the reports of this station, showing that hogs had been killed with a 20 per cent mixture of cottonseed meal, and asked Prof. Connell to quote results of the station bearing out his original statement, he comes back with this very much modified, safe and mild assertion that the Oklahoma results "indicate" the correctness of his point, and further along in his article he cuts his safe ration for hogs from 20 to 10 per cent.

Prof. Connell's assertion that I have attempted "to call in question the validity of work done and reported on by others, without the semblance of original data on which to base his (my) opinion," is absolutely false. If either one has questioned the validity of

work done and reported on by others," it is Prof. Connell, not I. In his Texas address already mentioned, he is reported to have said: "Some have objected to the supposed toxic principle that cottonseed meal is *alleged to contain.* Who has found it? Has it ever been discovered? What evidence have we that cottonseed meal is *injurious to the human system?* Let those who object to its use in this particular present the evidence," etc. (Italics are mine.) Reckless statements like these are most pointed insinuations against the validity of the work done by the experiment stations and physiologists of the country, and do the cottonseed industry no good whatever.

Find Means to Make It Safe.

If cottonseed meal is ever to be placed on the market for safe use in hog feeding or in the human diet, we might as well be honest and frank, admit the presence of a poisonous agent, use every means to find out what it is, and devise methods to use it safely. Experiment stations like the one in Oklahoma have gone far to devise methods to use the product safely in hog feeding, but the meal will never be entirely safe for this purpose until the poisonous agent is found. Certainly, until that time it should not be recommended for human food.

Prof. Connell seems to think that I have no right to discuss this subject until I use "original data." I have quoted from my own results in hog feeding and I do not see why I have not a perfect right to quote the results of experiment stations and physiologists, if I quote them accurately. My right to do this is certainly as good as that of Prof. Connell, for he has quoted no scientific experiments of his own on this point, and when he did quote the experiment stations he has done so inaccurately, as I have shown.

In closing, I will say that I shall enjoy a continuation of this discussion if Prof. Connell will come out squarely and answer my arguments, without quibbling; otherwise, both my time and the space of The National Provisioner are too valuable to be taken up with it.

GEO. M. ROMMEL,

Animal Husbandman, Bureau of Animal Industry, U. S. Department of Agriculture, Washington, D. C.

MEXICAN MEAT PACKING PLANS.

With customary accuracy, the daily press this week circulated a report that the Mexican government had decided to establish abattoirs and retail markets and conduct the meat business on a government ownership plan. It was hailed as the usual "fight on the meat trust," only this time it was a Mexican "meat trust." As a matter of fact, nothing of the kind was contemplated. The only basis for the report was the granting of concessions by the Mexican government to a private concern called the Mexican National Packing Company. Julio M. Limantour, a prominent Mexican financier and member of congress, who is interested in the enterprise, was in New York this week and put a damper on the "yellow" newspaper story.

The Mexican National Packing Company has taken over the packing plant recently built by the United States Packing Company

at Uruapan, and will build the Vera Cruz plant planned by the latter company, a concern organized and promoted by J. W. DeKay. A cold storage plant will also be built at Mexico City. A third packinghouse may be put up somewhere in the northern province of Nuevo Leon. The Mexican government has adopted modern inspection regulations, and these will be applied to all abattoirs and meat shops now existing, concerning which there has been much criticism because of their old-fashioned and unsanitary methods.

Mexican capital has been interested in the DeKay packing enterprise, which probably accounts for the change in title of the company. Americans interested are said to be Samuel H. Buck, a Southerner, ex-postmaster Charles W. Dayton of New York, and others. Among the Mexicans interested are Sebastian Camacho, president of the National Bank of Mexico; Luis Mendez, a leading attorney; Carlos Landa y Escandon and J. F. Uriarte, capitalists; and Serapion Fernandez, the leading wholesale meat dealer of Mexico City. H. P. Chesley, formerly of St. Louis and Sioux City, has general supervision of the plants.

RIDICULES CANNED MEAT SCARE.

Sir Frederick Treves, surgeon to the King, addressing the British National Health Society at London on Monday, ridiculed the recent outcry against canned meats, when, he said, virtually everybody was indifferent to the far greater danger in food and milk laden with death-dealing germs. The public did not seem to mind swallowing anything they could not see. Their milk and food as now unsanitary supplied in London swarmed with the bacilli of typhoid and other diseases, but as they were invisible the public did not care. Canned meats were harmless, because they were cooked and probably were healthy before they were cooked. People were straining at a gnat and swallowing a camel.

WILL REBUILD PACKING PLANT.

It is announced that the packing plant of the Utah Packing Company, at Salt Lake, Utah, which was destroyed by fire in the recent blizzard which swept over that region, will be rebuilt. The plant was completed and invitations had been sent out for an opening reception this week. There were several thousand head of cattle and sheep in the yards ready for slaughter. An insurance rate was to have been fixed on the plant the very day of the fire. The loss may net \$60,000, but the directors say they will begin rebuilding at once.

NEW SWIFT FERTILIZER PLANT.

The new fertilizer plant erected by Swift & Company near Wilmington, Del., is nearly completed, and operations are expected to begin some time this month. Mr. Harry Bates, of the Chicago fertilizer department, has been appointed superintendent of the new plant.

MICHIGAN FOOD INSPECTOR FINED.

Colin C. Lillie, a Deputy State Food Inspector of Michigan—and naturally a creamery proprietor—has been fined \$1,620 by the State Revenue Department for selling adulterated butter.

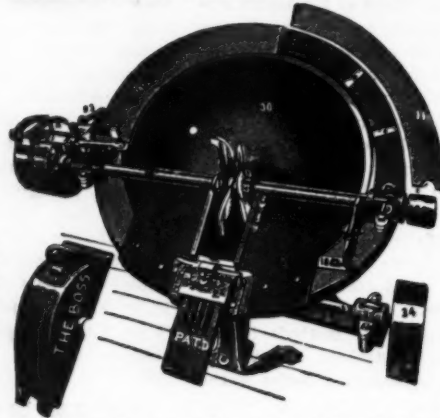
BOSS CUTTERS ARE ABSOLUTELY SANITARY SAUSAGE MACHINES

Why every Sausage Maker, large or small, should buy the BOSS CUTTERS.

BECAUSE ABOVE ALL THEY ARE PERFECTLY SANITARY. BECAUSE THEY MEET THE REQUIREMENTS OF THE GOVERNMENT. BECAUSE EVERY PART IS ACCESSIBLE FOR EASY CLEANING. BECAUSE THE PRINCIPLE OF CONSTRUCTION IS CORRECT. BECAUSE THEY HAVE THE MOST IMPROVED FEATURES. BECAUSE THEY DO BETTER WORK. BECAUSE THEY DO FASTER WORK.

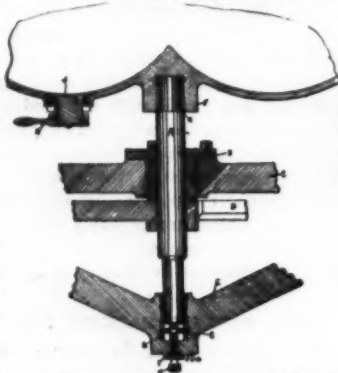
Top
Sectional
View of
Boss Cutter.

Loose pulley is flanged to relieve tension on belt and pulley and is self-oiling.



the removable aprons that cover the space and prevent meat from falling through. Also note that the comb and hood are removable which clears the space for easy cleaning. In fact, every part is so built that it can be removed with ease and cleaned like a dish. Here also are a few other important and exclusive features.

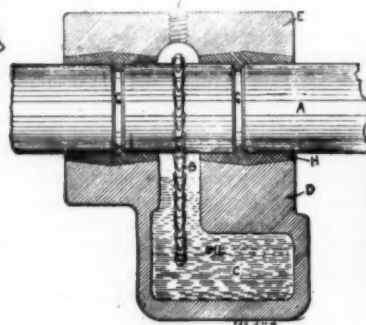
SECTIONAL CUT SHOWING
Chilled Steel Spurs, Bowl Plug Opening
and Bowl Adjustment.



Bowl revolves on adjustable chilled steel spurs with shaft oiler—No friction. Notice the large plug opening in bottom of bowl for the waste water to pass through. It cannot clog. Half turn removes plug.

SECTIONAL CUT

Showing Knife Shaft, Endless Chain
and Oil Reservoir.



Notice the knife shaft, endless chain and oil reservoir, by which means boxes and shaft are constantly and automatically lubricated.

No. 1—Comb.

2—Comb bracket.

3—Comb thumb screw.

4—Hood.

5—Hood hinge pin.

6—Hood lever.

7—Left bowl cover.

8—Right bowl cover.

10—Right apron.

11—Left apron.

12—Knife shaft.

14—Jam nut.

17—Lock wrench.

18—Lock wrench bracket

19—Left shaft cap.

INDEX OF PARTS

No. 20—Right shaft cap.

21—Shifter rod.

22—Shifter cap.

23—Shifter handle.

24—Left shifter finger.

25—Right shifter finger.

26—Tight pulley.

27—Loose pulley.

29—Top ring.

30—Bowl.

33—Worm shaft.

34—Worm shaft pulley.

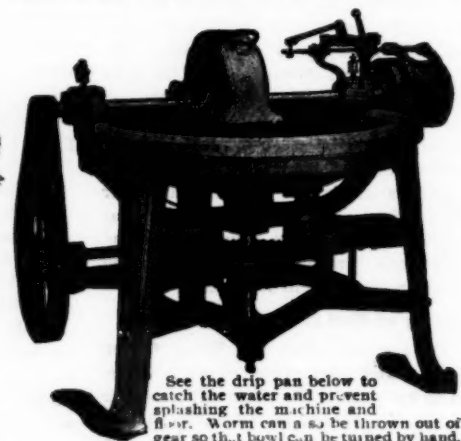
35—Worm shaft box.

38—Worm shaft bracket

All parts are carefully fitted and are interchangeable.

They are SANITARY because every nook and corner can be gotten at and cleaned. Examine the above sectional cut and take particular notice of the following points of construction that can be found in NO OTHER MEAT CUTTER. See the space between bowl and bowl ring; it is $\frac{1}{4}$ in. wide. No meat can lodge there. Then see

Boss Cutter complete with all improvements.



See the drip pan below to catch the water and prevent splashing the machine and floor. Worm can be thrown out of gear so that bowl can be turned by hand.

There are many other exclusive features, but surely these are enough to get you to thinking. Compare this with any other cutter. In justice to yourself you should do this before buying. Our catalogue tells more about them. Butcher Supply Dealers sell them. Of course you want the best therefore insist on buying the BOSS.

THE CINCINNATI BUTCHERS SUPPLY CO., PATENTEES AND MANUFACTURERS OF THE BOSS MACHINES. 198P-200B CENTRAL AVENUE - CINCINNATI, OHIO.

ANTINONNIN

Hygienic Protective,
Deodorizer, Disinfectant,
Parasiticide.

Prevents the growth and propagation of fungi, mildew, dry-rot, etc., and all destructive and deleterious fungi in buildings and human habitations.

Cellars and walls of Packing and Slaughterhouses, etc., are washed with watery solutions 1:100, by which means fungi are destroyed and the formation of mold is effectually prevented.

It keeps walls and vaults free from dampness, removes unwholesome odors from gutters, stables, closets, prevents woodwork from rotting, or becoming moldy.

Antinonnin is POSITIVELY DEVOID OF ALL ODOR; it is NOT VOLATILE, like most anti-parasitic remedies; it is SOLUBLE IN WATER, and READILY PENETRATES wood.

It is generally employed in the form of a solution of one pound Antinonnin to from five to fifteen gallons of water or whitewash.

FOR LITERATURE and SAMPLES APPLY TO

EDWARD H. BUEHLER,
134 Lake St., Chicago, Ill.
OCCIDENTAL SUPPLY CO.,
131 Second St., San Francisco, Cal.

CONTINENTAL COLOR AND CHEMICAL CO.
SELLING AGENTS FOR THE U. S.
P. O. BOX 1935. 128 DUANE ST., NEW YORK

TRADE GLEANINGS

Fire destroyed the slaughter house of F. M. Losey at St. Johns, Mich., last week.

The slaughter house belonging to A. M. Hendershott at Stony Creek, Canada, has been destroyed by fire.

The Jacksonville Packing Company, of Jacksonville, Ill., suffered a fire loss of \$10,000 to its office building.

The Crescent Packing Company of East St. Louis, Ill., has been incorporated with \$35,000 capital stock by William Klipstein, Z. T. Means and W. W. Crum.

The Edward F. Beck Company of Buffalo, N. Y., has been incorporated to erect slaughter houses, meat market, etc., by E. F. Beck, F. F. Beer and H. J. Butler.

The packing plant of John Morrell and Company, at Ottumwa, Ia., was damaged to the extent of \$5,000 by fire, caused by the explosion of dust in the fertilizer dryer.

The Thomas Wall Fertilizer Works, at Springfield, O., has been seriously damaged by the explosion of an overcharged steam rendering tank.

The Ingram Manufacturing Company of New York, N. Y., has been incorporated with a capital stock of \$10,000 for the purpose of manufacturing soaps, by M. D. Helm, New York; A. Ingram, J. L. St. John, Brooklyn.

The construction of a new beef house has been begun by Swift & Company at South Omaha, Neb. The building will be 60 x 84 feet, with four stories and big cellars. It will cost something more than \$100,000.

A petition in bankruptcy has been filed against the Oettinger Company, soap manufacturers, of 336 Greenwich street, New York City. The liabilities are \$45,000, and assets \$15,000, exclusive of the factory plant.

The Joseph F. O'Neill Company have plans prepared for a large market and cold storage plant to be erected at Fifty-first street, Haverford avenue and Aspen street, Philadelphia, Pa.

The United North and South Plantation Company, of Camden, N. J., has been incorporated with a capital stock of \$100,000 to raise, buy and sell livestock by Charles J. Schaffer, W. W. Wolfe and F. J. Gray.

The M. Caffrey Leather Company, of Newark, N. J., has been incorporated with \$100,000 capital stock by T. F. S. Kearns, M. R. A. Kearns and Catherine, Matthew J., Anna, Helen W., and Mary M. Caffrey.

The immense ginny at Culloden, Ga., belonging to the Southern Cotton Oil Mill Company, and operated by Jones, Fuller & Blacklock, burned Oct. 26. The loss will amount to about \$7,000.

The American Glue Company has declared the regular semi-annual dividend of \$2 per share on the common stock, payable Nov. 1, to stock of record Oct. 27. Books close Oct. 26 and reopen Nov. 2.

Colgate & Company, soap manufacturers, of Jersey City, N. J., have filed plans for an addition to their building "L." The structure will be 41x85 feet, three stories high, and will cost about \$10,000.

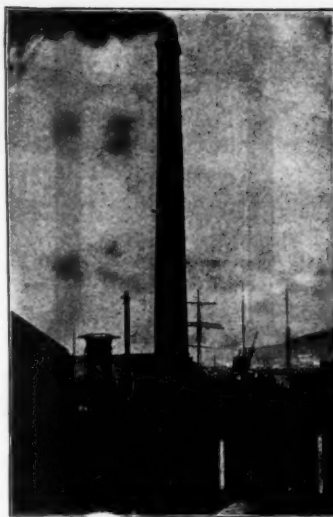
J. H. Griffith, Jr., G. Z. Demarest, Jr., and M. O'Brien have incorporated the M. S. Borden Fat Reducing Company, of New York City, with a capital stock of \$10,000, to manufacture drugs, soaps, salves, etc.

The D. & I. Company, of Plainfield, N. J., has been incorporated with \$2,100 capital to manufacture shaving and massage creams, soaps, etc. D. C. Ivins, F. T. Ostrom and M. L. Yeager are the incorporators.

Contracts have been let by the Kohr Packing Company, of Davenport, Ia., for a three-story brick building addition to its packing plant, to be used as a tank house. Plans have also been completed for a new beef killing plant, two stories in height.

The Haverhill Abattoir Company, of Haverhill, Mass., has been incorporated with a capital stock of \$15,000, to erect a slaughter house. President, E. H. Moulton, 36 White street; treasurer, L. Martin, 87 Broadway; clerk, E. A. Edgerly, 57 Fourth street, all of Haverhill.

(Additional trade notes on page 40.)



Draft Without a Chimney

is better than draft with a chimney.

Just compare them. The fan takes but little room, costs but little, is quickly erected, is not a smoke producer, is portable and salable. How about the chimney?

Read our treatise, No. 110, sent upon request.

B. F. STURTEVANT CO.
BOSTON, MASS.

General Office and Works, Hyde Park, Mass.
New York Philadelphia Chicago London
Designers and Builders of Heating, Ventilating, Drying and Mechanical Draft Apparatus;
Fans, Blowers and Exhausters; Steam Engines, Electric Motors and Generating Sets; Fuel
Economizers; Forges, Exhaust Heads, Steam Traps, Etc. 594

GERMAN DEPENDENCE ON FOREIGN MEAT SUPPLY

Notwithstanding daily increasing evidences of the utter inability of the German Empire to supply its home demand for meats, the utterly selfish cattle-raising interests of that nation persist in their campaign to shut the doors on all foreign meats, and so tighten their monopoly. They are now reported as looking forward delightedly to the 30th of next June, when the "day of grace" expires for the American tariff agreement, and when, if a new arrangement is not made, American meats will be practically shut out of Germany. The American competition has been their worst bugaboo, because it offered better meats than they could hope to provide and at cheaper prices.

In a recent report Consul William C. Teichman, of Eibenstock, shows Germany's increased dependence on foreign food supplies by the following statistics, which demonstrate the unchecked increase in importations of meats, bacon, lard and oleomargarine during six months of high prices—first half of 1906—and the enforcement of a tariff highly protective to agrarian interests:

IMPORTS, JAN. 1 TO JUNE 30, 1906.

	Pounds.	Increase over 1905.
Beef—		
Fresh	22,888,278	4,750,003
Plain prepared	13,208,260	7,280,060
Pork—		
Fresh	19,542,455	13,963,495
Plain prepared	4,843,727	1,112,662
Hams	2,382,511	803,136
Mutton	274,032	119,710
Bacon	15,021,483	7,895,995
Total meats	78,160,786	35,934,760
Lard	138,686,315	18,834,339
Oleomargarine	26,295,366	2,102,086

This large increase of 35,934,760 pounds in meat imports over the corresponding months of 1905, and in lard of 18,834,339 pounds, stands in contrast with the gain in meat imports of 1905 over the whole year 1904 of about 44,092,000 pounds. An idea of the increased demand for meat in Germany can be formed by considering the fact that

this very increase of 44,092,000 pounds occurred during a year when the quantity of meat obtained from killings in Germany exceeded that of the previous year by about 154,322,000 pounds.

It is evident that the domestic supply does not fill the rapidly growing demands for meat in Germany, and only recently the *Munchener Allgemeine Zeitung*, a leading German newspaper, supposed to be in touch with government circles, in a discussion of the meat problem ventured the following admission: "According to the most reliable information the conditions prevailing at present still show that the production of useful cattle for killing (the German definition of the term cattle including swine, mutton, etc.) has gone back rather than advanced, while the meat demand from the population is rapidly increasing."

Continuing, the article predicts prolonged high prices on the one hand and on the other hand announces disinclination on the part of the "United German Governments" to again open the doors to foreign cattle and meat, emphasizing the sanitary necessity of continued restrictions now exercised so stringently. In this connection it may be stated that these agrarian interests look with great expectations to a still stronger control of the domestic market prices for meat at the end of the present agreement between the United States and Germany suspending the enforcement of the new tariff against importations from the former country until June 30 next.

Still Higher Prices Predicted.

The upward tendency of meat prices in Germany has been steady for the past two years, as shown by the following figures on bovine-cattle prices prevailing at the four largest slaughterhouse centers of Germany during September 1904, 1905, and 1906, to which is added the 1906 August scale of prices to illustrate the large rise brought about within one month. The figures given represent 50

Swift's Choice Dressed Beef

Mutton, Lamb, Veal, Pork, and Provisions

FOR SALE AT THE FOLLOWING BRANCH HOUSES

NEW YORK

Barclay Street Market, 105 Barclay Street
Gansevoort Market, 23-24 Tenth Avenue
West Washington Market, West and Bloomfield Streets
Thirteenth Street Market, 32-34 Tenth Avenue
Manhattan Market, W. 35th Street and Eleventh Avenue

BROOKLYN

Williamsburg Market, 100-102 North Sixth Street
Brooklyn Market, 182-184 Ft. Greene Place
Atlantic Avenue Market, 74-76 Atlantic Avenue
Ft. Greene Sheep Market, 172 Ft. Greene Place

West 39th Street Market, 668-670 West 39th Street
Westchester Avenue Market, 769-771 Westchester Avenue
West Harlem Market, 130th Street and Twelfth Avenue
Eleventh Avenue Market, Eleventh Avenue, bet. 34th and 35th Streets
Murray Hill Market, Foot East 31st Street
East Side Slaughter House { 45th Street and First Avenue
East Side Market

JERSEY CITY

Wayne Street Market, Corner Wayne and Grove Streets
Ninth Street Market, 138 Ninth Street

Swift & Company New York

Central Office, Nos. 32-34 Tenth Avenue

kilograms or 110.23 pounds and relate to the cheaper and the higher grades:

	Sept., 1904.
Berlin	\$9.19-\$10.71
Dresden	8.06- 9.52
Hanover	8.90- 10.47
Stuttgart	5.47- 10.95

At other slaughterhouse points—Breslau, Chemnitz, Magdeburg, Hamburg, Elberfeld, Cologne, Munich and Nuremberg—the highest prices all went up, in some instances 71 cents per 50 kilograms, during the present month. At a few cities, like Dortmund, Essen, Frankfurt-on-the-Main and Mannheim, prices remained stationary, and only at Düsseldorf was a small reduction recorded. On the whole the upward tendency appears to be

strong enough to hold the present gains in prices all over Germany. Conflicting statistics

Sept., 1905.	Aug., 1906.	Sept., 1906.
\$6.06-\$11.42	\$6.43-\$12.14	\$7.62-\$13.33
9.04- 10.95	8.57- 10.71	8.81- 11.42
7.14- 10.71	6.90- 12.14	8.33- 13.00
6.90- 11.06	8.33- 11.19	8.57- 11.19

are presented by the advocates of the maintenance of the present barriers to increased importations—embodied in the new tariff and in exceedingly stringent cattle and meat inspection methods applied with restrictive force against importations—and opposed to these by the anti-agrarian interests, which seize upon these high meat prices as an argument for the revision of the tariff on meats and encouragement of foreign competition for

the sake of lower prices.

Is World Facing a Pork Shortage?

While per capita calculations are produced, claiming to prove a reduction within the last twelve months in consumption of meat in Germany, amounting to 4 pounds per capita, or 16 per family of four members, attention has been called to the fact that the reduction has principally taken place in the consumption of pork. American Consul Brittain dwelt upon this fact in a recent report, stating that during the first quarter of the present year the greatest decrease was shown in the consumption of pork per capita, falling within

(Concluded on page 28.)

Swift & Company

Jersey City

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Lard Refiners and General Provision Dealers

For Export and Local Trade

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A BAD BEGINNING

It is announced from Washington that Dr. Charles Wardell Stiles has been withdrawn by the American Government from the tariff commission which is about to leave for Germany in order to negotiate for a new commercial treaty between the two countries, in place of the present temporary sixteen months' arrangement, which will terminate June 30, 1907. The lurching of an agent of the German Government with the President of the United States is reported as the cause of this remarkable withdrawal. The German agent, it is stated, designated Dr. Stiles as persona non grata, and he was immediately withdrawn.

Now it is very likely true that Dr. Stiles had left a rather unpleasant memory in Germany from the time of his official connection with the American Embassy in Berlin as agricultural and scientific attache. It was in the years 1898-1899, when the German agrarians drafted and enforced their infamous meat inspection bill, principally on the stupid plea of alleged trichinosis in American pork. Dr. Stiles took up the case with vigor

on behalf of American products and produced arguments and facts which could not be disputed, nor even belittled. The files of The National Provisioner of the years 1898 and 1899 contain many a valuable direct and indirect contribution from Dr. Stiles in refutation of the malicious and absolutely false assertions of the German agrarians.

The question of interest to the American meat trade at this time is whether the fact that an American expert had the courage to stand up for our trade shall be sufficient to bar him from participation in negotiations which are of the very greatest importance to our livestock and meat industries. In other words, does the American Government propose to leave this trade in these negotiations without protection by any expert, simply because every expert would in common fairness and honesty have to stand up for the wholesome-ness of American products?

Does the President propose to continue his display of animosity toward the American meat trade and leave it unprotected and in this instance at the mercy of the German villifiers? Where is the President's fighting spirit, if a fighter for American products is withdrawn at the mere hint of a foreign agent to whom he is persona non grata? Is it because this fighting spirit is only awake when the packers can be pounded and sleeps when the interests of the American meat trade are to be protected?

THE HIDE SITUATION

The hide situation generally is very strong. While there is occasional easing in prices, the tendency is upward, and it would not be astonishing if the prices for next year will average higher than this year. The strangest, and to the trade the most gratifying, feature of the situation is that tanners are making no complaint because of the high market. This is doubtless due to the fact that tanners and leather buyers appreciate the statistical position of the market and realize that supply and demand are regulating the quotations.

There has never been such a demand for leather as during the past five years, and the present year over-reaches any of its predecessors. Leather reserves have practically been wiped out. While the demand increases at a very appreciable rate, the slaughter of livestock is practically the same each year and green hides are not forthcoming in numbers to hold the market in check.

Where is all the leather going?

One of the heaviest demands for it, and a new one within ten years, is from the automobile trade. The fittings of these vehicles require two to three hides each, and thousands of them are being turned out annually. Another new and large use of leather is for clothing for automobiling and for feminine

dress. The saddlery and harness trade has increased nearly 20 per cent. since 1890; pocketbooks, trunks and valises have increased in value 45 per cent; leather belting and hose 25 per cent., and finished leather 20 per cent. in the same time.

Immense exports of hides in 1904 helped to diminish our stocks and thereby influence the situation. Our exports of leather in 1905 reached the enormous figure of \$37,936,745, as compared with \$15,615,407 in 1895, and our exports of boots and shoes were six times greater last year than ten years ago.

The situation abroad is no better, even worse, the prices in Europe averaging higher than here and the demand being up to the full limit of supply.

The conditions which have made the present hide market have been growing for five years in increasing strength, and as their causes still remain in existence with no prospect of material change a steady, strong market may be expected indefinitely.

SHOULD BE DESTROYED

In some cities livestock condemned upon ante-mortem examination is not destroyed under the supervision of the government, but is sold to local slaughterers for consumption in local trade. An immediate stop should be put to this practice. It cannot be defended on any grounds whatsoever, and the government has the same right to destroy this stock as it has to make the ante-mortem examination. There are places where such stock is destroyed, but the operation of the law in this respect should be made uniform throughout the country in the interest of as many consumers as possible.

With a rigid enforcement of the ante-mortem inspection provisions of the law and the destruction of diseased animals there would be a decided discouragement against shipping this class of stock to market, and that, too, is a desideratum that is not to be overlooked.

STOCK YARDS REFORM

Why don't the packers compel the Chicago Union Stock Yard and Transit Company to paint or whitewash the pens and runways of the Chicago yards? If the packers do not do it, why does not the Department of Agriculture force the company to act?

The Chicago yards are the show-place of the packinghouse industry, the one which gives the strongest impression to the public of the surroundings to the business. Yet they are most unsightly and uninviting. The matter of expense should not be considered in this matter. The company makes enormous profits out of the livestock raisers every year, and it should be compelled to disgorge part of them in keeping its property in presentable condition.

TECHNICAL AND SCIENTIFIC

QUALITY OF MEAT EXTRACT.

On the basis of analytical data which are reported by a large number of investigators the conclusion is arrived at that the quality of meat extract may be judged by estimating the total phosphorus and organic phosphorus present, since it has been found that when the extract spoils organic phosphorus is converted into inorganic forms.

TANNIN EXTRACT DECOLORIZATION.

According to a French patent for a process for the decolorization of tannin extracts, the latter are decolorized by treatment with a formaldehyde sulphonylate, either pure or mixed with a formaldehyde bisulphite. For instance, one liter of chestnut extract of 4 deg. B. is treated with about 5 grms. of Rongalite C. (sodium-formaldehyde sulphonylate of about 90 per cent strength), and evaporated to dryness in a vacuum.

SEPARATING GLYCEROL FROM SOAP.

In the manufacture of soap with the simultaneous separation of glycerol, the oil employed is first saponified in the usual way with caustic alkali and the soap solution heated with a calculated amount of a salt, preferably a sulphate, of zinc or aluminum or both, so as to form an insoluble soap, which can be readily separated from the aqueous solution of glycerol. The insoluble soap is then re-converted into an alkali soap by treatment with caustic alkali, or can be treated with sulphuric acid in a leaden vessel if free fatty acids are required.

COCOANUT OIL IN BUTTER.

A. W. Thorp determines the Reichert-Wollny number in the usual way, then adds 110 c.c. of water to the flask, and distills off a second 110 c.c. and titrates this with tenth normal sodium hydroxid. The insoluble volatile acids are then dissolved in 100 c.c. of 90 per cent alcohol slightly warmed, and this is also titrated with the tenth normal solution. The numbers of cubic centimeters of the tenth normal soda solution required in the three determinations were respectively 29.2, 3.1 and 7.6 for normal butter, and 8, 4 and 3.4 for cocoanut oil. The addition of 10 per cent of cocoanut oil to butter increased the third determination to 10.2 and the addition of 90 per cent to 29.1. In no instance did the alcoholic solution show a higher number than 8.4 for pure butter.

CURCUMA REACTION FOR BORIC ACID.

A modification is proposed of the German official method for detecting boric acid with curcuma paper, which it is claimed is delicate enough to reveal the presence of 0.001 to 0.0001 per cent. A long, narrow strip of the paper is allowed to dip into the solution to be tested. Owing to capillary attraction the liquid rises in the paper to a greater or

less height, and on the upper edge of the wet portion the red-brown color will be distinctly noticeable if boric acid is present. Soda solution turns this red-brown zone blue. This method reveals the presence of a minute amount of boric acid in many sorts of common salt, therefore it is pointed out that the character of the salt must be known in testing for boric acid in ham, bacon, etc.

ACID VERSUS BASIC PHOSPHATES.

It is stated that when superphosphate is added to a soil containing an excess of lime, phosphates are formed which are insoluble in water, but soluble in dilute organic acids, and if alumina and oxid of iron are in excess of lime a still further reversion to insoluble forms results.

When basic slags, however, are used a reverse reaction occurs. For this reason, therefore, the conclusion may be drawn that basic slag should be a more valuable fertilizer generally than superphosphate, although slower in action because it is not so perfectly distributed as the reverted superphosphate. Comparative tests of superphosphate, basic slag and basic superphosphate (superphosphate supersaturated with lime) show that the increased yield with the basic phosphates was greater than with the superphosphate.

ALABASTER COTTON OIL SOAPS.

Natural grain cottonseed oil soaps under the above name are becoming very popular in Germany, according to the Seifensieder Zeitung, and would be still more so if they were more uniform in appearance. The feathery grain so often seen is due to the stearin in the oil and may be prevented by warming the oil and then leaving it to cool in a large tank, whereupon the stearin will crystallize out, leaving the oil clear and liquid. Another defect of these soaps, a yellow to red color in the mass, can also be overcome by skillful manipulations, consisting in eliminating the free fatty acids by precipitation with a carbonate. It has, moreover, been found that a yellow sample of cottonseed oil will give white soap, provided it is fresh, the degree of acidity not exceeding about 2 per cent.; whereas a water-white oil, containing a large proportion of free fatty acids, will furnish a red dish or yellow soap.

UTILIZING WASTE SOAP PRODUCTS.

According to an English Patent No. 28,442, the saponification of resins, fats and oils by means of sodium carbonate, or other suitable alkali, is effected in a closed steam-jacketed boiler, provided with a rotary stirrer. The mixture of carbon dioxide, steam, and the more volatile constituents of the rosin, chiefly turpentine and rosin oil vapor, after arriving at a given pressure in the boiler, is constantly allowed to pass through a weighted valve or

otherwise into a large vessel. This vessel contains a froth-breaking grid having a series of sharp ridges or points all over its under surface for the purpose of breaking the bubbles of the froth in the upward course of the vapors through the vessel. The mixed vapors pass through a condensing worm and the condensed portions run into a series of collectors, or into a single collector, with draw-off cocks at different levels. The carbon dioxide passes on to the usual purifying apparatus and then to a compressor.

The liquids in the collector arrange themselves, on being allowed to settle, in layers; the turpentine and lighter oils or spirits form the uppermost, an oil not soluble in turpentine an intermediate layer, while the water settles at the bottom. The water is found to have absorbed certain constituents of the rosin very similar to, if not identical with, what is known as Russian turpentine, and this solution is claimed as an excellent disinfectant. The other liquids are drawn off from their respective layers, and, if necessary, can be redistilled and separated.

EFFECT OF FREEZING ON BACTERIA.

To such an extent is the controversy and the agitation with regard to pure foods and food control carried that the advocates of the latter are finding themselves cornered at times by their own deductions. At no previous time has there been made such a diligent search for possible objections to modern methods of preservation, especially with regard to meat products.

Bacteria have always been a favorite excuse for interference when no other points were available. Results of experiments made in freezing a number of different species of bacteria and other plant and animal pathogenic forms are frequently reported. Some of the freezings are made in liquid air, with usually one-half hour exposure, while others are made in salt and ice with an exposure of two hours.

The effect of very low temperatures in destroying bacteria has been greatly overestimated. Results have been as destructive with salt and ice as with liquid air. The critical period of bacteria seems to be about 0 deg. C., and if an organism can pass this point in safety it is believed that it would not be injured by any amount of cold that could be applied. In every bacteria culture experimented upon some individuals were found that were unharmed when subjected to the temperature of liquid air, which is -190 deg. C., although the number was a very small proportion of the whole. Repeated freezings and thawings gradually reduced the number of organisms present, although 10 freezings and thawings in the course of 8 hours did not kill all the individuals.

Watch page 48 for machinery bargains. Plenty of them are always to be found there.

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SMALL HIGH-SPEED ENGINES.

By F. R. Still, Chief Engineer American Blower Company.

(Concluded from last week.)

There were many other problems in the perfection of this system which had to be worked out that were perhaps equally as interesting in connection with this oiling system. For instance:

After the oil has performed its usual functions it must be filtered, cooled and the water separated from it. Any of the usual methods of filtration were found unreliable, as they all allow pieces of lint or grit to pass through. After much experimenting it was found that a plain closely-woven cloth suspended by four hooks from each corner of the frame, hanging just below the crank and above the oil in the base, gave the best results. All the oil dripping down from above lodges on this cloth and passes through to the reservoir below. Any foreign matter is left on top and has no tendency to leave the upper surface. Simple as it is, it has been surprisingly effective. As

The discharge pipe from the pump is 0.75-inch diameter, and extends up inside of the frame to the top, where it discharges through a sight feed glass, so the engineer can easily see if the oil is flowing properly. The oil then empties through a wire screen into a small tray, through the bottom of which latter project the various oil tubes nearly to the top of same. Each tube has a fine slit cut down the side of it to the bottom of the tray, so as to equalize the flow of oil into them all.

In adjusting the engine for this system no bearing should be so tight as to make it impossible to easily slide the connecting rod or shaft along parallel with its axis.

The success attained with these engines, while largely due to the perfection of the oiling system, could not have been attained if it alone had been the only thing carefully developed.

First of all, good material of the proper kind has to be used, and all the pins, rods, shaft, piston, valve, crosshead shoes, etc., must be ground on centers to a true diameter and smooth finish. The shaft is a forging with

VOGT ICE MACHINERY SALES.

Recent contracts for refrigerating and ice-making machinery placed with the Henry Vogt Machine Co., Louisville, Ky., are as follows:

L. & N. R. R. office building, Louisville, Ky., exhaust steam refrigerating machine.

Thomas W. Carroll, Charleston, S. C., 60-ton refrigerating machine, to be used in connection with his fish freezing plant; also other necessary machinery, including water-tube boilers.

M. S. Adam, Ipoh, British India, additional 6-ton ice-making machine.

G. H. Slot & Co., Penang, British India, 15-ton ice-making machine.

Somerset Water, Light and Traction Co., Somerset, Ky., 30-ton ice-making machine; and will utilize exhaust steam from their engines. Machinery is being furnished by Henry Vogt Machine Co.

Board of Control of Kentucky State Institutions, refrigerating machine at Hopkinsville, Ky.

Beckner Ice and Product Co., Cleveland, Tenn., a 50-ton refrigerating machine, with 20-ton brine tank.

J. N. McClung, Florala, Ala., 15-ton ice-making machine.

Campbellsville Electric Light Co., Campbellsville, Ky., 12-ton ice-making machine.

Indiana Ice and Dairy Co., Anderson, Ind., 60-ton refrigerating machine, complete.

A. Trigg Moss, New Orleans, La., two 30-ton ice-making machines.

Williston Mfg. Co., Williston, Fla., to double plant, are adding a 6-ton ice-making machine.

J. M. Loer, New Castle, Ind., will add another Vogt absorption machine, 15 tons ice-making capacity.

Hickory Ice and Coal Co., Hickory, N. C., to double size of plant, complete 25-ton ice-making machine, including water-tube boilers.

E. H. Dudley, Mulberry, Fla., 10-ton ice-making machine.

P. M. Davidson, Centralia, Ill., 15-ton ice-making machine.

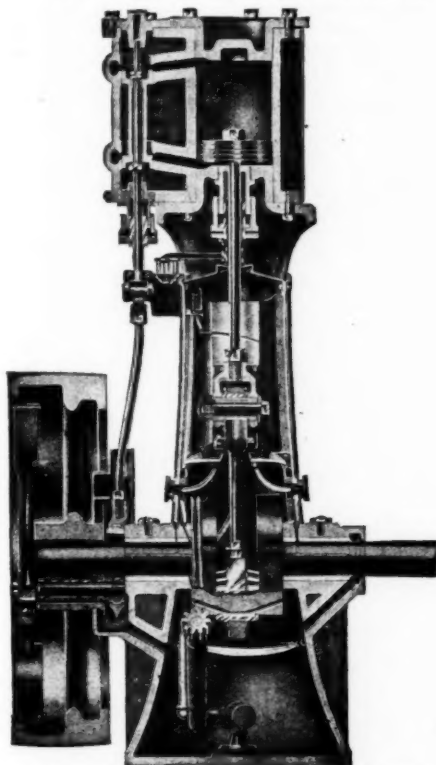
Crystal Ice and Coal Co., Lima, O., will double size of plant and operate new machine on exhaust steam.

GRAPHITE AS A LUBRICANT.

The tenth edition of "Graphite as a Lubricant" has just been printed and is now being distributed by the Joseph Dixon Crucible Company. The subject of lubrication in general, and graphite lubrication in particular, is exhaustively treated. All the good features of the previous edition are retained, but the very latest information—both scientific and practical—that has to do with the subject is added, making it valuable to the student of theory and the man of practise.

The publication is arranged and indexed so as to readily enable the reader to find the information he is most interested in. Those who desire to post themselves on better lubrication should secure a copy of "Graphite as a Lubricant" by writing the Joseph Dixon Crucible Co., Jersey City, N. J.

Are you in need of a good man? An inch on page 48 will get him.



LONGITUDINAL SECTION THROUGH THE ENGINE.

an extra safeguard a fine copper wire screen of ample area was attached to the pump suction and another to the discharge, both being easily removable for cleaning.

Another source of possible trouble which had to be guarded against is the loosening of core sand from the frame. No matter how much care may be exercised in cleaning a casting, some sand is sure to stick for a while, loosen later and cause serious trouble. To prevent this the frame is painted inside with two coats of thick, white enamel. It took a lot of experimenting to get an enamel that would stand the heat, moisture and oil without softening, but it was finally procured.

The pump first adopted was of the plunger type, actuated by an eccentric on the shaft. It was thought too complicated, however, and was abandoned for a gear pump. On the shaft is a large bronze worm with coarse teeth into which meshes a small spur gear attached to a shaft supported at an angle of about 45 degrees. The pump gears are within a case attached to the outside of the frame close to the bottom of the base, where they can be gotten at at any time.



TRANSVERSE SECTION THROUGH THE ENGINE.

suitable counter weights fastened on. The connecting rod is a drop forging finished bright. The crosshead is cast steel having brass shoes, wedge shaped and adjustable at the top and secured with locknuts.

The crosshead pin is a special composition of a very fine grain and hard enough to take on a very smooth finish. This pin in combination with the brass used will not cut. The brasses have been set up as tight as they could be driven on a dry pin, and the engine runs all day without the least signs of cutting.

The piston rings are roughed out, cut, drawn together and clamped. They are then

(Concluded on page 33.)

Dixon's Graphite Pipe-Joint Compound.

Keeps joints tight, never sets, prevents rust.
Dixon's Booklet No. 88-D free to those wanting to know more about a good compound.

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SEND FOR SAMPLES

SEE PAGE 48
FOR BARGAINS

NEW CORPORATIONS.

Chicago, Ill.—The Crystal Ice Company has been incorporated with a capital stock of \$40,000 by P. Steele, L. W. Thompson and Joseph Tyerell.

Cincinnati, O.—The Merchants' Ice and Cold Storage Company has been incorporated with \$500,000 capital stock by S. Bergewisch, A. Bloom, G. B. Riley, B. A. Brinker, L. J. Oehler and J. F. Ankenbauer.

Albers, Ill.—E. Haas, E. Loudon and H. V. Murray have incorporated the Albers Creamery Company with \$2,500 capital stock.

Little Rock, Ark.—The Little Rock Cold Storage Company has been incorporated with a capital stock of \$50,000 by F. W. Brockman, J. Reuttlinger and H. A. Wolf.

New York, N. Y.—The New York Dairy Company has been incorporated under the laws of the District of Columbia with a capital stock of \$25,000,000.

Harrisonburg, Tenn.—The Harrisonburg Ice Corporation has been incorporated by J. N. Garber and others.

Atlantic City, N. J.—The Co-operative Plate Ice Company has been incorporated with \$200,000 capital stock by Antonio Repetto, Louis A. Repetto and H. B. Guadolfo.

Sussex, N. J.—The Independent Ice Company has been incorporated with a capital stock of \$10,000, of which \$2,000 has been paid in.

Portville, N. Y.—The Portville Creamery and Storage Company has been incorporated with \$15,000 capital stock by E. G. Dusenbury, W. A. Dusenbury and Ira O. Dillie.

Sulphur, I. T.—The Sulphur Cold Storage Company, with \$10,000 capital paid in, has been organized by Arthur James, L. C. Brown and others.

Richfield, Wis.—The Richfield Creamery Company has been incorporated with a capital stock of \$4,000 by J. Jenkins, J. R. Thomas, J. Klumb and others.

Ashland, Va.—The Ashland Hotel, Laundry and Ice Plant Company has been organized for the purpose of purchasing the Henry Clay Inn, and erecting and operating a laundry and ice plant. The capital stock is \$35,000.

Modesto, Cal.—The Modesto Canning and Packing Company has been organized here with \$75,000 capital stock. Officers are to be elected on the return of the papers from the Secretary of State. The company will build a \$25,000 plant consisting of a 16-ton cold storage and ice plant, cannery and packing-house. The leading stockholders and promoters are H. Christ, A. N. Brown, C. M. Maze, L. J. Maddux and D. E. Shafer.

Hartford, Conn.—The Martin Ice Cream Company has been incorporated with \$10,000 capital stock by F. F. Judd, of Boston; F. A. Judd and Charles A. Martin, of Hartford.

Clermont, Fla.—D. G. Crenshaw, W. Kern and C. H. Goodenough have incorporated the Clermont Ice Company.

Francisco, Ind.—The Francisco Creamery Association has been incorporated with \$5,300 capital stock by J. Arbuthnot, J. Sebastian, T. L. Carithers and others.

Odon, Ind.—The Odon Creamery Association has been incorporated with \$6,500 capital stock by L. C. Core, L. Cooper and others. (Additional refrigeration notes on page 40.)

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Most Water and Air-proof
Insulating Paper made. Send for
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ICE NOTES.

Philadelphia, Pa.—The Joseph F. O'Neill Company will erect a large market and cold storage plant.

Spokane, Wash.—The Elgin Creamery Company has increased its capital stock from \$10,000 to \$50,000.

Sunnyside, Wash.—Arrangements have been made to install an ice and cold storage plant here, to be owned and operated by a stock company composed of local capitalists.

Hubbard City, Tex.—The Union Central Light and Ice Company has increased its capital stock from \$25,000 to \$50,000.

AN EFFICIENT ICE PLANT.

A home built ice making plant, which is claimed to be especially efficient and economical, is that of J. Frank Post, at Newark, N. J., which is described and illustrated in Cold Storage and Ice Trade Journal for October. Mr. Post was originally a natural ice dealer. In 1898 he installed a 15-ton ice plant, which has now been replaced by the one hereafter described, the buildings being remodeled and an absorption system and larger freezing tank for making plate ice replacing the old equipment. Mr. Abram Day, of Bloomfield, N. J., was employed to completely remodel and enlarge the plant to 50 tons capacity.

The buildings are of wood, and the framework is covered with corrugated galvanized iron and has no pretensions to ornamental effect. The freezing tank room, of course, occupies the greatest space. At one end of it is an ice storage house 22 feet 6 inches by 38 feet by 20 feet. This house has insulated walls, and ceilings of wood and floor of concrete. It is refrigerated with about 1,200 feet of 1-inch direct expansion piping on the ceiling and 280 feet on one end. Four expansion valves are used to feed the ammonia to the coils.

Adjoining one side of the freezing tank room is a small ice delivery room, 9 feet by 53 feet by 8 feet, built of wood and insulated. This room has in it about 700 feet of 2-inch direct expansion pipe, supported just below ceiling. The loading platform, or "bridge," adjoins this delivery room.

A short distance away from the side of the freezing tank room and from the delivery room is located a second large ice storage house 22 feet by 73 feet by 30 feet, built of wood after the style of the ordinary house for natural ice. This gives a total storage capacity of about 1,700 tons.

The engine or ice machine room is located partly adjoining one end of the freezing tank room, on the opposite side from ice delivery room, and partly adjoining the end of the ice storage house first described. Adjoining a part of one side of the engine room is the boiler room, containing two 125 h. p. return tubular boilers. Above the roof of the boiler room are two rooms—one for ammonia condensers and one for absorber and exchangers for hot gas and strong liquor and also for drying tank.

The engine room contains the absorber on the side opposite boilers, with strong and weak liquor exchanger and strong liquor superheater located on top of it; a single direct-acting steam ammonia pump; a "Corliss" engine, with steam cylinder 16 inches by 30 inches, direct connected to a compressor, 12 inches by 24

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inches, which was originally an ammonia compressor, but is now used for compressing air for pumping water from two deep wells, 210 feet deep, up to a large tank under the engine room floor, the engine also being used by means of a belt on the flywheel for driving a large dynamo and a small belted air compressor for furnishing compressed air for agitating water in freezing tanks and a water pump for pumping water from the fore-cooler tank to the freezing tank and the boiler feed pump, which is a 3-inch by 3-inch duplex single-acting belt driven pump; a centrifugal pump located in a pit beneath engine room floor and used to elevate water to absorber, ammonia condensers and to fore-cooler tank, from which the cold water is taken for making ice.

The Generator and Absorber.

The generator shell is 48 inches inside diameter and 30 feet long and lies horizontally. It is made of $\frac{5}{8}$ -inch welded steel, with flanges $2\frac{1}{2}$ inches thick welded on each end so that there is no seam or joint in the shell. The heads are steel castings, are convex and are $2\frac{1}{4}$ inches thick at edge and $1\frac{1}{2}$ inches in middle. The shell was made by the Morton Iron Works, Greenpoint, Long Island City, N. Y. There are eight separate coils of $1\frac{1}{2}$ -inch steam pipe in lower half of generator, each 400 feet long, making altogether 3,200 feet of $1\frac{1}{2}$ -inch pipe. Each coil is continuous and without a joint inside of shell. The steam inlet ends of the coils all pass through separate stuffing boxes in one head of the generator and are connected together by headers on outside. The outlet ends of the coils also pass through separate stuffing boxes in the other head, near bottom, and are connected with headers on outside. A glass gauge connected with the head at the steam-inlet end of the generator shows the height of liquor in the generator, and a steam gauge near by indicates the pressure in the steam coils, which is generally carried at from 30 to 35 pounds per square inch. On top of, and attached to generator shell near steam-outlet end, is a 10 inch vertical pipe about 8 feet high, which serves the same purpose as a dome on a steam boiler. The hot gas leaves the top of this dome through a 4 inch pipe and valve.

The return ammonia gas enters the side of a 4 inch pipe, about 13 feet in length, through two tees, which connect with the two 3 inch ammonia return lines. The cold weak liquor enters the end of one of these tees through a $1\frac{1}{2}$ inch pipe. By means of special devices inside the 4 inch pipe the weak liquor and ammonia gas are thoroughly mixed and injected forward and into the end of a horizontal welded wrought iron drum, about 22 inches in diameter by about 11 feet long, where a great part of the chemical action between the water and the ammonia gas takes place. The waste water from the inside pipes of the double pipe absorber coils, which stand above, flows over the outside of this drum to keep it cool. From the top of this drum the partly completed solution of gas and water passes up through six 2 inch pipes to the outside pipes of six double-pipe absorber coils, each of which are 18 feet long and are made up of seven double pipes—inside pipe being $1\frac{1}{2}$ inches in diameter and outside pipe 3 inches in diameter. In these coils the chemical combination of ammonia and water is completed. Cold water directly from wells is



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Every packer wants the most economical refrigerating machinery and which can be depended upon to produce the maximum of capacity with the minimum of cost, and be the simplest and easiest operated.

The Vogt Machines may be depended upon to meet your requirements, no matter how rigid they may be. Based upon the Absorption System—the only really scientific refrigerating system—these machines produce results not otherwise possible.

We want every packer who is thinking of installing refrigerating machinery or making any changes to hear our story before he makes any decision. We like to get inquiries and to answer them.

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distributed over the outside of the 3-inch pipes and also through the $1\frac{1}{2}$ inch inside pipes.

The Weak and Strong Liquor.

The weak liquor leaves the bottom of the generator near the steam inlet end and passes through $1\frac{1}{2}$ inch valve and pipe up and into the top of the outside pipes of an interchanger, located on top of generator and made up of two double-pipe coils of 9 pipes each, 18 feet long, with $1\frac{1}{4}$ inch pipes inside and 2 inch pipes outside. Strong liquor going to the generator passes through the inside pipes of this interchanger. The weak liquor leaves the interchanger at the bottom and goes over to the bottom of a cooler, located outside of the buildings and back of the boiler house, and made up of 2 coils of one-inch pipe, 18 feet long and with 30 pipes to each coil. Suitable gutters distribute the waste water from the ammonia condenser pan over the pipes of this cooler. The weak liquor leaves this cooler at the top through a $1\frac{1}{2}$ inch pipe, which passes up to the roof and connects through a $1\frac{1}{2}$ inch valve into one end of the 4-inch mixing pipe connecting with absorber, which has been described before.

The strong liquor leaves the header, connecting the top ends of the outside pipes, of the absorber coils, through a 3 inch pipe and goes down to the engine room and into the top of a vertical strong liquor receiver, which is about 23 inches in diameter by about 11 feet high. The strong liquor then goes from the bottom of this receiver through a 3-inch pipe to the suction of a 15 inch by $6\frac{1}{2}$ inch by 14 inch single steam direct-acting "Foster" ammonia pump and is discharged through a 2 inch pipe and valve to the header connecting the bottom outside pipes of the lower section of a heat exchanger, located above absorber coils in a room above the roof of

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ANHYDROUS
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Chicago, 16 North Clark St., F. C. Schapper.
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Warehouse.
St. Louis, McPheeters Warehouse Co., 1100 W
Levee.
Kansas City, Western Storage & Fwdg. Co.
Baltimore, 301 North Charles St., Baltimore
Chrome Works.
Washington, 26th and D Sts., N. W., Little-
field, Alvord & Co.
Norfolk, Nottingham & Wrenn Co.
Savannah, Broughton and Montgomery Sts.,
Benton Transfer Co.
Atlanta, 50 East Alabama St., Morrow Trans-
fer Co.
Birmingham, 1910 Morris Ave., Kates Trans-
fer & Storage Co.
Jacksonville, Atlantic Coast Line Ave., St.
Elmo W. Acosta.
New Orleans, Magazine and Common Sts., Fin-
lay, Dicks & Co., Ltd.
Liverpool, 19 South John St., Peter E. McQuale
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THE BUFFALO REFRIGERATING MACHINE

has an enviable record of 30 years of general service,

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boiler room and made up of 6 double-pipe coils of 6 pipes each and 18 feet long, with 1 1/4 inch inside pipes and 2 inch outside pipes.

The strong liquor then passes through a 3-inch pipe to the bottom of the 2 inch outside pipes of upper section of the heat exchanger, consisting of 6 double-pipe coils, 18 feet long, with 2 pipes to a coil and with 1 1/4 inch pipes inside and 2 inch pipes outside. The strong liquor then passes from the top outside pipes of this upper section through a 2 inch pipe down to the engine room and to the bottom inside pipes of the heat exchanger for weak and strong liquor, which is located on top of the generator, already described. The strong liquor then leaves the top inside pipes of the interchanger and passes over to the bottom outside pipe of a superheater, made of one coil, 18 feet long, with six double pipes, the inside pipes being 2 inches and the outside pipes 3 inches. The water of condensation from the generator coils, and any steam passing through same without condensing, pass through the inside pipes of this superheater, going into the top and out of the bottom. The strong liquor leaving the superheater, where it is raised to a temperature of about 240° F., passes through a 2 inch pipe and valve and enters head of the generator at steam outlet end, about 6 inches below top of the shell.

The Hot Gas and Ammonia.

The hot gas leaves the top of the dome of the generator through a 4 inch pipe, which passes up and connects with the upper ends of the inside pipes of the upper section of the strong liquor heat exchanger, before described. The hot gas then leaves this section of the exchanger through a bottom header and a 3-inch pipe and is carried by means of this pipe down inside of a dryer tank a little below its mid-height. This dryer tank is 20 inches in diameter and 8 feet 6 inches high, with a 1 1/4 inch pipe and valve and check valve connecting its bottom with the shell of the generator below its liquid level. This is for the purpose of returning any water which is separated from the hot gas back to the generator. The dryer tank is so located that its upper end is below the bottom pipe of the upper section of the exchanger. The hot gas leaves the top of the dryer tank and passes through a 3-inch pipe and a header to the top of the inside pipes of the lower section of the exchanger and then through the coils—giving up heat all the way to strong liquor—out through a header and a 3 inch pipe over to the tops of the condensers. The exchanger coils are all located above the tops of the condensers, so that any liquid ammonia formed in the exchanger will drain over and into the condensers. By means of this exchanger the gas entering the condenser can be reduced to a temperature as low as 85° F.

(Concluded next week.)

WILEY'S MILD CENSURE OF SALICYLIC ACID

The summary of Chief Chemist Wiley's investigations as to the effect of salicylic acid as a food preservative on health and digestion has been made public. It had been rumored that Dr. Wiley would not condemn salicylic acid, even though he is the bitter foe of borax. Reason for this rumor is found in the report. Though condemning salicylic acid, Dr. Wiley is more or less apologetic in doing so, and seems to think that this particular preservative has been abused more than it deserved.

Salicylic acid as a food preservative is ruled against, however, on Dr. Wiley's general theory that no chemical preservatives are necessary, even in these days of crowded populations and difficulties of getting food to market in a wholesome condition. He is still of the opinion that we can get along on the same simple scheme of things as did our forefathers.

A feature of the report is Dr. Wiley's defense of his method of testing effects by administering the preservative in pills or tablets, instead of in the food, as it is found when used in foods. It is evident from this and other phases of the report that he has been considerably agitated by the widespread criticisms of his peculiar behavior in the borax investigation.

The general conclusions of the report on the salicylic acid experiments are in part as follows:

Some of the Conclusions.

There has been a general consensus of opinion among scientific men, including the medical profession, that salicylic acid and its compounds are very harmful substances, and the prejudice against this particular form of preservative is perhaps greater than against any other material used for preserving foods. This is due not only to the belief in the injurious character of salicylic acid, but perhaps is especially due to the fact that it has in the past been so generally used as an antiseptic.

That salicylic acid should be singled out especially for condemnation among preservatives does not seem to be justified by the data which are presented and discussed in this bulletin. That it is a harmful substance, however, seems to be well established by the data taken as a whole, but it appears to be a

harmful substance of less virulence than has been generally supposed. There is no doubt of the fact that salicylic acid is a drug which is often indicated in diseases well established, and also perhaps in certain conditions which, while verging on disease, might still be regarded as a state of health. But the administration of salicylic acid as a medicine should be controlled exclusively by the medical profession, and, while it is a remedy well established in the Pharmacopoeia and especially prized for its effect upon rheumatism and gout, it does not seem that there should be any warrant in this fact for its promiscuous use in foods, even if it were harmless.

The data show very clearly that salicylic acid and salicylates appear to exert an exciting influence upon the activities which take place in the alimentary canal, stimulating the organs to greater effort, and this stimulation leads at first to increased digestion and absorption of the foods which are introduced into the stomach. In the light of the data which are exhibited salicylic acid may be said to increase the solubility and absorption of the food in the alimentary canal, so that larger parts of the nutrients taken into the stomach actually enter the circulation.

The data which show the effects just noted also indicate that the general effect upon the system is depressing, in that the tissues are broken down more rapidly than they are built up, and thus the normal metabolic processes are interfered with in a harmful way. The administration of the salicylic acid is attended by a gradual decrease in the weight of the subjects, although the quantity of food elements administered during the preservative and after periods is slightly increased, which fact, together with a greater degree of absorption of the food elements, should have resulted in a slight increase in weight. This increase in weight, however, does not occur, and the disturbing influences of the salicylic acid upon metabolism, although not very great, are specifically demonstrated.

The final conclusion in this matter, therefore, is that the unenviable position which salicylic acid has heretofore held among preservatives, in being regarded as the most injurious of all, is perhaps to a certain extent undeserved. Like other ordinary preservatives, it is not one which can be classed as a poison in the usual sense of the word. When used as a medicine in many cases of derangement of health it is, like the other chemical preservatives, often highly beneficial when properly prescribed by a competent physician. It is, when used in the food, at first an apparent stimulant, increasing the solubility and absorption of the common food elements from the alimentary canal.

(Concluded on page 32.)

MINERAL WOOL MOST EFFECTIVE INSULATOR



FOR COLD STORAGE, Etc.

CHEAP AND EASILY APPLIED

SAMPLES FREE

UNITED STATES MINERAL WOOL CO.

143 Liberty Street, New York City

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the bbl. except lard, which is quoted by the cwt. in tcs., pork and beef by the bbl. or tierce, and hogs by the cwt.

Enlarged Hog Supplies at Packing Points—Higher Prices, However—Bullish Movements—Supply and Demand Basis Encouraging—Undertone of Affairs Favoring Sellers—Difficulty in Meeting Cash Demands Promptly—Closely Sold Up Supplies—Enormous Home Consumption—Fairly Satisfactory Outward Movements—Considerable New Outside Interest in Late Options.

While the hog products markets have been crowded down a little in price at times through the week, there has been no reason for it from their supply and demand basis.

It had appeared that the main spring of action for weaker products markets has been in the desire to ease up prices for hogs, as they are much higher than the trade anticipated they would be at this time of the packing season, while that the hog supplies at the packing points had sufficiently increased for the purpose.

But the hog supplies are not large enough for the needs of the packers, as it is almost impossible to meet promptly all demands for the products.

After the easy prices that had prevailed spasmodically early in the week, and for a few days before then, the products markets on Thursday took a long leap upwards in prices under general bullish movements, with marked activity on the advancing tendency, and short supplies of many products. England particularly had been a liberal buyer of lard.

There is a scarcity, particularly, of many cuts of meats, while a number of buying orders for them can hardly be guaranteed a delivery as late as December, especially upon our eastern markets, or as demands comes

upon them, for shipments from the western packing points.

The lard situation, as well, shows that the demands closely absorb the packing, while they have brought the held stock in Chicago down to meagre volume. Indeed there are waiting orders for the lard from Europe for near shipments that cannot be guaranteed delivery as promptly as desired.

The distributions of the lard and meats on home account are the main consideration, as they are materially enlarged and are altogether active and urgent.

The fact that the October high prices have disappeared and as they were based in part on needs of "shorts" and that it is possible to buy the November option at a somewhat less price, does not mean that the cash stuff can be had at lower prices than those of the week before.

Indeed the fact that the options had been sold at slightly reduced prices occasionally in the week's trading, did not change the cash trading basis from a confident tone.

It is quite possible that if the hog supplies increase and they are likely to do so, especially in December, that the efforts will be to modify prices for them as the new packing basis is comparatively an extreme one, whereby the products markets will occasionally suffer in price.

At the same time it is clear that there is need of the products close to their productions, from any possible supply of the hogs, for the period this side of January, and that for lard, as an exception, it is likely that any possible production of it for next season entire will be used up in regular demands of Europe and this country.

Therefore that from a supply and demand

basis, as apart from moves for speculative purposes, there would be no reasons in the long run, for market conditions away from selling interests.

On the whole the statistical and some other developments of affairs would prompt bullish movements of a pronounced order after the interest in figuring over hog supplies is over, and notwithstanding that the new crop options look pretty high by comparison with the ordinary situation of affairs at this period of the packing season.

There is not an especially active speculation in January and May options on the part of the outsiders. Some of the packers, as well, have been taking in offerings of those months. At the same time one or two interests which saw profits at the prices of the week let their holdings go, and this helped in the movement to get hogs upon a cheaper basis.

There is not an especially active speculation, as a good many traders are reluctant to take hold of the trading at current prices even for the new crop options.

But looking upon the situation, present and prospective, from the indicated cash demand basis, there is in other trade directions a good deal of confidence of the future of affairs.

It is true that cottonseed oil will, in a few weeks, become in sufficiently large supply to admit of a full, general trading in compound lard, by which there will be some loss of the current dealings on home account in pure lard. But delayed demands for the pure lard from Europe should take up any surplus of it held at that time.

It is likely that the retarded shipments, just now, of cotton oil forward from the

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LARD AND REFINING COMPANY

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OFFICES: 27 Beaver Street

Refiners of the Celebrated
Wilcox and Globe Brand

PURE
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Watch page 48 for bargains.

Total	19214	3882	8505	124	750	3252	220	3056	19273
Last week	14244	6418	7019	1162	864	1460	544	4319	24450
Same time in 1905	22354	1928	5049	25	854	3015	470	9000	54855
Last year's tallow, 1,764 pkgs.									
1.—134 pkgs. tallow. 2.—150 pkgs. tallow. 3.—1,100 pkgs. tallow. 4.—60 pkgs. tallow.									
6.—49 pkgs. tallow. 7.—200 pkgs. tallow. 10.—150 pkgs. tallow. 11.—100 pkgs. tallow.									
† Bacon only. * Cargo estimated by steamship company.									

	Liverpool. Per Ton.	Glasgow. Per Ton.	Hamburg. Per Ton.
Beef, per tierce	2/	3/	22c.
Canned meats	10/	15/	22c.
Oil Cake	7/	8/0	18c.
Bacon	10/	15/	22c.
Lard, tierces	10/	15/	22c.
Cheese	20/	25/	24d
Butter	28/	30/	24d
Tallow	10/	15/	22c.
Pork, per barrel	1/6	2/6	22c.

Total	19214	3882	8505	124	750	3252	220	3056	19273
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† Bacon only. * Cargo estimated by steamship company.									

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—There has been a further advance in prices for the week of fully $\frac{3}{8}$ c. per pound at all of our home markets.

The foreign advices show further improved prices, but this advance just now is mainly because of the general situation of affairs that has improved our home markets, as they may be recapitulated in high priced cotton oil, with the turning of soapmakers' demands to tallow and grease, by which the tallow and greases are securing prices more closely the basis they should stand upon compared with the cost of cotton oil.

Moreover, all soap oils of Europe are influenced in a substantial degree in the seller's favor, partly on account of their direct statistical positions, but as well in sympathy with the soap making products, which are decidedly scarce and comparatively high in price.

Thus we find in Europe linseed, sesame and Arichides oils, and cocoanut oil and corn oil here and in Europe, all closely bought up and at radically high prices.

It is impossible to say where the tallow and grease markets will stop in their advancing tendency until the season has arrived when there will be plentiful supplies of cottonseed oil.

Of course, the scarcity of tank cars in the South, the railroad strike there latterly and the huge pressure of cotton shipments, forces the railroads South to refuse more or less miscellaneous freight; therefore, cottonseed oil shipments forward to the seaboard have been of a restricted order.

In a couple of weeks we think the cottonseed oil will move forward more freely to marketable points, and that there is then likely to be some let up of the excitement of the product.

But the fact remains that there is not likely to be any large surplus of the cotton oil, by which the lowest prices for it may prevail, before January. There ought to be then a liberal surplus of all soap kettle materials.

Just now, and for the near future, the promise of tallow and grease supplies is for no material increase of them; therefore, the

melting can make much their own terms as to prices.

The markets for tallow and grease are well cleaned up everywhere in this country, under the late buying largely of soapmakers. There has, however, been some export movement. The compound makers, as well, have taken more or less of a supply of the better grades of the tallow.

The advance in prices upon the Western markets for the tallow have latterly been about $\frac{1}{8}$ c. per pound. Some of the supply at the West has been taken up on speculation, notwithstanding the comparatively high prices prevailing.

Under the excited condition of the tallow situation, prices do not stand still for more than a few hours at a time, and it is almost impossible to fix upon them definitely.

Thus, at this writing, New York city hhd. tallow would bring $\frac{6}{8}$ c.; indeed 150 hhd. sold on Wednesday at $\frac{6}{8}$ c. for export, November shipment. The ordinary grade of city, in tierces, about $\frac{6}{8}$ c. The special lots of New York city, tes., for export, are held up to 7c., and up to $\frac{7}{8}$ c., while they had been sold early in the week at $\frac{6}{8}$ c. for 400 tes. The city edible has been sold at $\frac{6}{8}$ c. for 200 tes., and at 7c. for 100 tes., and is held up to $\frac{7}{8}$ c. Country made tallow ranges on sales from $\frac{6}{8}$ c. to $\frac{6}{8}$ c., as to quality, for 365,000 pounds, and more of it is urgently needed. Later—At the close $\frac{6}{8}$ c. is bid for city hhd. and $\frac{6}{8}$ c. asked. Weekly contract deliveries go in at $\frac{6}{8}$ c. City edible tallow is now $\frac{7}{8}$ c. bid and $\frac{7}{8}$ c. asked.

At the West the sales have amounted to about 3,000 tierces, of all grades, and at the radically higher prices alluded to, and where stocks are now of a meagre order.

The London sale on Wednesday showed the remarkable advance in prices of 1s. 9d., with 900 cases offered, and all sold, largely as in sympathy with the rapid rise in prices in this country.

OLEO STEARINE.—The market is up again to $\frac{10}{8}$ c. bid in New York, and is not urgently offered here at the rise and at Chicago at 11c.

Indeed, at the Western, as well as at the Eastern markets, it is hard to buy, as under the look of affairs in all fat markets, at the radical rise in prices.

With this condition of a market under the present necessarily restricted business in compound lard, by reason of a scarcity of cotton oil, it would follow, as the trade argue, that there will be a closely sold up supply of

the stearine when the cotton oil becomes sufficiently plenty for the active business in compound lard, with the greater needs of the stearine. Just now, after the late large takings of the stearine, there is a limited supply of the stearine to be had.

Sales 60,000 pounds out of town at $\frac{10}{8}$ c., and afterwards 100,000 pounds city, $\frac{10}{8}$ c., and sales in Chicago at 11c. for 150,000 lbs.

LARD STEARINE.—Is more difficult to buy, and prices in the sellers' favor. About 11c. quoted.

COTTONSEED STEARINE.—Favors the selling interests. About $\frac{6}{8}$ c. per lb. quoted for double pressed for December delivery.

GREASE.—It is not possible to get a sufficient supply to meet demands, both for export and home soapmakers' needs. Prices are feverish and somewhat arbitrary, and in that situation a nominal basis is quoted, with the remark that it might be exceeded on urgent demands. Yellow quoted at about $\frac{5}{8}$ @ $\frac{5}{8}$ c., house at $\frac{6}{8}$ @ $\frac{6}{8}$ c., bone at $\frac{6}{8}$ @ $\frac{6}{8}$ c., A white at $\frac{6}{8}$ @ $\frac{6}{8}$ c., B white at 6c.

GREASE STEARINE.—Scarce and higher, in sympathy with the excitement in associated markets. Yellow at $\frac{6}{8}$ c., white at $\frac{6}{8}$ @ $\frac{7}{8}$ c.

COCOANUT OIL.—Favors sellers in price, with closely bought up supplies. Cochin at $\frac{9}{8}$ @ $\frac{10}{8}$ c. for spot, $\frac{8}{8}$ @ $\frac{9}{8}$ c. for November shipment, and Ceylon at $\frac{8}{8}$ @ $\frac{9}{8}$ c. for spot; November and December shipment, $\frac{8}{8}$ @ $\frac{8}{8}$ c.

NEATSFOOT OIL.—Steady, moderately active jobbing business at very regular prices. Quotations: 20 cold test at 88@90c.; 40 test at 66c.; 30 test at 80c.; dark at 40c.

LARD OIL.—Increased demands from the manufacturing interests, and strong prices. Prime quoted at 72@73c.

PALM OIL.—Scarce and wanted at strong prices. Red quoted at 7c. Lagos at $\frac{7}{8}$ c.

OLEO OIL.—Very strong market, with active consumption in Rotterdam. Rotterdam at 57 florins. New York quotes at $\frac{10}{8}$ c. Low grades at $\frac{6}{8}$ c.

CORN OIL.—Steadily advancing in price on the high cost of cotton oil. Quoted at \$5.25 to \$5.50 for large and small lots.

PRODUCE EXCHANGE NOTES.

L. Pretorius, Germany; P. L. Fisker, Copenhagen; Robt. Davidson, Glasgow; G. Rohlsen, Hamburg; A. Blythe, R. H. Haynes, Liverpool; J. S. Morris, E. M. Frinks, London; Otto Swaller, Kansas City; William Cooper

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Acidless Tallow Oil

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Specialty: Export to the Continent and America of
EDIBLE BEEF OLEO STEARINE.

Buyer of all kinds of
CASINGS, TALLOW, PREMIER JUS, OLEO
OIL, BACON, BEEF, HORSEMEAT & BONES.
Bank: Stockholm Enskilda Bank, Stockholm.

Tallow, Grease, Stearine
Cocoanut Oil, Palm Oil
Olive Oil Foots
and

All Soap Materials

WELCH, HOLME & CLARK CO.

383 WEST STREET, NEW YORK

A. L. RIESER

618 & 19 Produce Exchange, New York City

Searines, Tallow, Greases, Oils,
Fertilizer Material, Glue Stock, Bones**GERMAN MEAT SITUATION.**

(Concluded from page 18.)

one year from 11.59 pounds per capita to 10.07.

It appears that the pork feature is the worst part of the present German meat situation, and because of its international aspect is receiving serious attention from agricultural economists. The agrarian interests, in their effort to justify the gradual rise of the pork price from \$13.58 in 1904 to \$18.21 per 50 kilograms live hog in 1906 (August), point to it as an inevitable international drift. They call attention to the fact that Southeastern Europe is not the "motherland" of the hog any more and that the latter's market price is no longer determined in that section of the world. Italy and France have no influence on hog prices to-day, because they can barely supply their home demand. Switzerland, Spain and Norway were compelled to import, and there were only two countries left in Europe to-day able to export at all, these being Denmark and Ireland, each of which send about 1,500,000 pieces of swine out of their country every year, all going to England. This anomalous situation enables them to emphasize the commanding position occupied to-day by the United States. They recall the international meat scarcity in 1902, and claim that it was utilized by American interests to drive the price of the hog and correspondingly of lard to big profits.

All these arguments lead up to the prediction that in the near future the immensely growing United States will absorb its own entire hog production and the steadily growing price, now already controlled in a measure by the Americans, will reach fabulous figures. All of which is to justify the high price demanded in the German market by the agrarian.

Warm Controversy in Germany.

The arguments of both advocates and opponents of the present high duties on meats agree in pointing to the "American competition" constantly, one side hoping for a resurrection of Germany's former agricultural independence, the other declaring all such hopes as futile because of the industrial development of the fatherland, which could not be turned back to conditions Germany had outgrown.

Hence these anti-agrarian interests desire a speedy removal of all impediments to foreign competition in the German meat market, in order to lower the high figures now paid. The executive committee of the German Butchers' Association, at their recent convention, was authorized to petition the German Government for the following immediate changes in the laws: (1) Admission of Danish bovine cattle under the same privileges enjoyed by Austria at present, viz.: No quarantine and no tuberculin test; (2) admission of bovine cattle from Holland; (3) admission of hogs from France for the cities of Strassburg, Metz, Haguenau and some larger cities in Baden; from Holland for all

slaughterhouse cities of the government circuit of Düsseldorf, Cologne and Aix la Chapelle, and from Denmark for the slaughterhouse cities of the district bordering on the north and on the Baltic Sea. Finally, as the least to be demanded and considered most urgent: (1) The adoption of forced "declarations" for foreign lard and fat (speisefett) and for such goods for the manufacture of which these articles are used; (2) prohibition of the importation of barrel meat; (3) prohibition of the use of foreign canned meat for the navy, marine and all ships. An explanatory resume accompanied these resolutions when presented recently to the Imperial German Chancellor.

The same organization recently addressed a petition to the Prussian minister for agriculture declaring that the German hog supply is suffering considerably from overfeeding and bad treatment, causing degeneracy and rendering the hogs very susceptible to epidemics. The petition demands stringent measures of reform in this direction, and wants to have all hogs branded, so as to show where they come from. Furthermore, it calls for an extension of meat inspection to slaughtering done in private houses and asks for stable inspection and "control" at the expense of the cattle owner.

Further Pressure on Government.

Another petition desires that all pork or hogs coming from Russia should only be given to members of the Butchers' Master Union, viz. such members as keep an open shop and have the right to the "Master" title.

Various meat-trading organizations and consumers' associations are bringing pressure to bear on the government in the direction of lower duties on meat, and the press is giving the subject much attention. However, there are no indications at present of any changes of this kind finding favor in government circles.

"Regarding American sales of meat and lard in Germany," concludes the report, "all that is necessary for American exporters to hold and enlarge the present markets is to

thoroughly familiarize the consuming public, in addition to the agents in the big cities, with the rigid and successful inspection now going on in the American packing houses. No better advertisement than such literature judiciously circulated, together with vigorous drumming by German-speaking representatives, is necessary for the success of American meat in this market, a large one, because of German dependence on foreign foods for the sustenance of its industrial population."

DATA ON CATTLE TUBERCULOSIS.

In order to obtain as extensive and reliable data as possible concerning results of vaccination experiments thus far carried out a circular letter of instructions was sent to fifteen official veterinarians in different parts of Germany. The data thus obtained call attention to the fact that while cattle immunized against tuberculosis according to the system of Von Behring may subsequently react to tuberculin, this fact was known to Von Behring and has been referred to by him in his publications on this subject.

STEAM TRAPS.

The Joseph Dixon Crucible Co., Jersey City, N. J., publish a very interesting pamphlet on the subject of steam traps. It is an illustrated description of the several varieties, with valuable suggestions by W. H. Wakeman, expert steam engineer and author of well-known books on steam engineering.

Some steam users seem to think that a steam trap is only a luxury to be enjoyed by those who have expensive plants in operation and wish to show many extra appliances which might be dispensed with, and not be missed. This is a great mistake, as a trap is valuable according to the cost of fuel that must be burned to make the steam. This pamphlet is well worth most careful reading, for it is instructive as well as interesting.

Watch page 48 for bargains.

Louisville Cotton Oil Co.,**REFINERS OF COTTON OIL**

ALSO FIRST, IF NOT ONLY

LICENSED AND BONDED**COTTON SEED OIL WAREHOUSE****IN UNITED STATES**

Brings PRODUCERS, DEALERS and CONSUMERS of COTTON SEED OIL in closer touch with each other than ever before and at less cost than by any other method. It also enables the speculatively inclined capitalist to buy and sell Crude and Refined Cotton Seed Oil without Mill or Refinery, working on his own judgment entirely

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SPECIAL BRANDS:**"LOUISVILLE"**

Choice Butter Oil.

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Extra Butter Oil.

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Special Cooking Oil.

"PROGRESS"

Choice Cooking Oil.

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Prime Summer White.

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Prime Summer Yellow.

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CABLE ADDRESS
"COTTON OIL," Louisville.

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is an official organ of the Interstate Cottonseed Crushers' Association, and the official organ of the Oil Mill Superintendents' Association of the United States.

Further Advanced Prices — Covering of "Shorts" and Export Demand—Continued Inability to Get Supplies by Home Consumers—Retarded Shipments from the South by Insufficient Transportation—Only Slightly Increased Offerings of Prime Oil—General Bullishness of Prices for Soapmakers' Supplies.

There had been another burst of bullishness to prices up to mid-week, which had carried prices from the close of the previous week to that time up rather more than 1c. per gallon.

A portion of this advance was due to export demand. The foreign interest was stimulated from the soap making markets for the cotton oil, by the advanced prices for linseed, sesame and Arichides oils in Europe, and for tallow and greases as well, in Europe and this country, although we think that the additional advanced prices for the week for tallow and greases upon the English and Continental markets were more in sympathy with the prices in this country for the products, and that the high prices in this country were due largely to the scarcity and arbitrarily big prices for cotton oil, which influenced all soap material markets.

On Thursday, however, the market began to feel the effect of some estimates of a big cotton crop, which are attended to further along in this review, and there were more urgent offers to sell at lower prices by about three-quarters of a cent per gallon than the prices of the day before. The close showed a slight reaction to firmness. But only moderate declines in prices could, of course, be looked for until the supply position is improved, and, as we point out, no material increase of supplies can be expected at once.

It is quite common now to hear the trade comment upon the high prices for tallow and greases as a reason for the full prices for cotton oil. But the fact of the matter is that

tallow and grease did not show their excited trading basis until the cottonseed oil markets had jumped to extreme figures and as held there on the scant supplies of the oil.

It was natural that at the time, a few days since, as tallow and grease were offered materially lower than cotton oil, that buyers would direct their attention to them; because of this, and particularly as supplies of the tallow and greases had become exhausted, they quickly found their way to the relatively usual higher trading prices as compared with those for cotton oil, and where they now stand.

When cottonseed oil begins to decline in price, as it will when there is a normal supply of it, it will be found, we think, that tallow and greases will also yield in price.

This deduction is made, notwithstanding some trade impression that because tallow and greases are now very scarce and not in supply sufficient for demands, that they could stand alone from the cotton oil influence for weeks to come.

But it must be considered that by the active buying latterly of tallow and grease, that soapmakers have supplies of them sufficient to carry them along if they can see a possibility of changed market conditions in their favor.

It is not probable, however, that there will be any very marked changes in the prices of cottonseed oil in favor of buyers at once; therefore, not for tallow and grease, although it looks as if all of these products had about reached their limit of buoyancy and that the time was close at hand for a modification of the excitement.

It is not probable, of course, that any very marked surplus of supply of cotton oil can be had for some weeks to come, probably not before January. But it is likely that some of the developments latterly which have intensi-

fied the excitement in cottonseed oil will disappear by the middle of November, notably the difficulty the transportation companies South are having in moving the pressure of miscellaneous freight forward, notably of cotton.

There must be at least a moderate quantity of prime oil at the South that has been necessarily held back, under the indicated trouble, in scarcity of tank cars, etc. Besides the productions of prime oil are now daily increasing.

Of course, a good deal of the prime oil now made has been sold ahead, but it will fill in by that much wants of compound makers and other consumers, as well as exporters, and make the pressure of demands in that degree less urgent.

It is not contended that the productions even for the entire month of November, or for December for that matter, will meet the active needs of the oil for home consumption and foreign markets, but only that as the supplies of the oil show any increase there is reason to expect some abatement of the late excited tendency in prices, particularly in consideration of the fact that everything now seems strained and that it would be in the regular order of affairs to expect modification of it.

It looks as if there will come a time in the winter season when there will be plenty of prime oil, and reasonable prices for it, but that there are so many big holes of demand to fill in this side of January that no more than moderate relaxations of prices could be expected meanwhile, yet that buyers expect to get some advantage at least, through increasing supplies, in the latter part of November and December. In other words the lowest prices for the oil do not appear probable before January or February.

Yet there had been a good deal of demand

The
American
Cotton
Oil Co.



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Cottonseed
Products.

OIL, LINTERS,
CAKE, ASHES,
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GOLD MEDALS
AWARDED:

Chicago, 1893. San Francisco, 1894.
Atlanta, 1895. Paris, 1900.
Buffalo, 1901. Charleston, S. C., 1902.
St. Louis, 1904.



A quarter of a century's experience in making cottonseed oils, and nothing but cottonseed oils, ought to be worth something.

The fact that our business has grown to be one of the largest cottonseed oil businesses in existence ought to mean something.

It does.

If you are one of our customers, you know that it does.

If you are not, you cannot be getting all that is coming to you in quality, price and service, when you buy cottonseed oils.

We make this statement advisedly.

Don't you owe it to your business to send us a trial order?

Our products, under the following brands, are kept in stock in large quantities, in twenty-one cities all over the globe:

"SNOWFLAKE"—Choice Summer White Oil

"ECLIPSE"—Choice Butter Oil

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"DELMONICO"—Choice Summer Yellow Oil

"APEX"—Prime Summer Yellow Oil

"HULME"—Choice Winter White Oil

"NONPAREIL"—Choice Winter Yellow.

"WHITE DAISY"—Prime Summer White Oil

"EXCELSIOR"—Summer White Soap Oil

(Our "SNOWFLAKE" is unequalled for cooking purposes)

ASK FOR PRICES

KENTUCKY REFINING CO.
LOUISVILLE, KY., U. S. A.

for even the January delivery at the prices that prevailed early in the week, and which were only moderately lower than those that were made subsequently. In other words, further advanced prices followed.

It is a fact that, just now, essentially all of the compound makers have to go slowly in offering to sell compound lard, not only because of the high prices of the cotton oil but, as well, that they cannot get a sufficient supply of it. The pure lard steadily takes some of the trading that would go otherwise to the compound lard. There is an enormous unsatisfied demand for the compound lard.

The compound makers had bought a good deal of oil for November and December deliveries, taking it chiefly, of course, from the Southwest sections, and when they get this supply they will be in fairly good shape for compound lard demands. The compound lard is in price now up to 7¼¢ @ 8¢. per lb.

A fair portion of the November and December oil productions is committed to foreign markets as well as to the home compound makers, soapmakers and miscellaneous home consuming interests. But there is some little prime oil yet to be sold from the November production, in the Southwest sections notably in Texas, and the offerings from the Southwest sections should be of a much more material order in the same time, although that there is likely to be a prompt use for all of the oil that can be produced this side of January, whatever prices prevail for it.

As before remarked, tallow, greases, etc., are now in about their usual relation as to prices with those for cotton oil. When the oil can be had by the soapmakers it is likely to be used as promptly as in most seasons, although that latterly the tallow and greases have had the preference in use at their prices, compared with the oil market, by the soapmakers.

The foreign demands for the cotton oil have been increasingly important, although not active, at the late high prices, than had been regarded by trade sources as probable; this tended further to strengthen prices.

But the foreign demand has been essentially for the soap grades, and it has been very quiet for the edible grades.

It would be understood that the foreign demand for the soap grades has been in line with the general buoyancy concerning all soap materials.

The few lots of edible grades have been sold at 3¢. to 4¢. per gallon above the prices for prime yellow, as concerning the option prices of prime yellow.

The compound makers find so little of the bleaching grade on offer that the price for it is an arbitrary one. A lot in tanks sold in New York at 38½¢.

The mills are rather more willing to sell crude in tanks and quote it for near delivery at 29½¢@30¢. Our late telegrams from the various points in another column show more definitely the crude oil prices over the South. Sales have been 25 tanks crude in lots at 29½¢.

The big cotton crop estimates that are now put out by English sources of 13,000,000 and 13,250,000 bales, respectively by Buxton and Neil, and of another English authority (John Swanson & Co.) of 12,750,000 bales are, we think, too high for the crop, and do not take into consideration fully the losses in the Southeast; nevertheless, they are in line with

the opinion that we had clung to for weeks of a big cotton crop, and of 12,000,000 to 12,500,000 bales; therefore that the stormy weather of September and early October did but moderate damage to the actual supply of cotton, but that the damage to the crop was chiefly in giving a large quantity of stained cotton and off grade seed for the make of cotton oil. Moreover, we had claimed that the trade would wake up to the opinion, perhaps not before the tail end of crop news, as now, that the acreage given to cotton planting this season was much larger than that estimated by the government in the spring months, which we commented upon at that time.

The weather map at this writing looks as if frost would extend farther along the South, but would not do much damage, indeed might be beneficial, in some sections, except, of course, hurting chances for a top crop, and Texas, general sections of it, escapes most of it. The cotton crop of Texas is of a mammoth order, and in fine condition. Indeed, it looks like a 4,000,000 bale yield in Texas.

New York Transactions.

The sales at the close of last week were 200 bbls. prime yellow, November, 37¼¢.; 200 do., 38¢.; 1,800 bbls. December, 35¼¢.; 100 do., 35¾¢.; 100 do., 36¢.; 300 bbls. January, 34¼¢.; 100 do., 34¾¢.; 100 bbls. May, 34¼¢.; 1,300 do., 34¼¢. The market closed Saturday (27th) easier and dull under cotton crop news, as follows: October, 46¢@50¢.; 40¼¢. bid first half November; November, 38¢@38½¢.; December, 35¼¢@36¼¢.; January, 34¼¢@35¢.; March, 34¼¢@34¾¢.; May, 34¼¢@35¢.

On Monday, there was a sharp advance of ¼¢. on November, and ¼¢. on the late months, with increased export demand, more particularly from Marseilles, and for November to January deliveries. Sales 200 bbls. prime yellow, November, 38¼¢.; 4,800 do., 38¼¢.; 2,400 do., 39¢.; 600 bbls. December, 36¼¢.; 1,500 do., 36¼¢.; 200 bbls. January, 34¼¢.; 200 do., 35¢.; 500 bbls. March, 34¼¢.; 100 do., 34¼¢.; 400 bbls. May, 35¢. Closing prices: October, 54¼¢@55¢.; November, 38¼¢@39¢.; December, 36¼¢@36¾¢.; January, 35¢@35¼¢.; March, 34¼¢@35¼¢.; May, 34¼¢@35¼¢.

On Tuesday, still higher prices and an active market. Sales, 800 bbls. November, 38¼¢.; 1,000 do., 38¾¢.; 400 do., 39¢.; 100 do., 39¼¢.; 300 do., 39¼¢.; closing 39¢@39¼¢.; 200 bbls. December, 36¼¢.; 1,700 do., 37¢.; 100 do., 37¼¢., closing 37¢@37¼¢.; 800 bbls. January, 35¼¢.; 200 do., 35¼¢.; 100 do., 35¼¢.; 100 do., 36¢., closing 35¼¢@36¢.; 200 bbls. March, 34¼¢.; 100 do., 35¢., closing 35¼¢@36¢.; 1,000 bbls. May, 35¢.; 300 do., 35¼¢.; 200 do., 35¼¢.; 400 do., 36¢., closing 36¢@36¼¢.

On Wednesday an easier opening market, but closing firm. Sales 600 bbls. prime yellow, November, 39¢., closing 39¢@39¼¢.; 2,500 bbls. December, 37¼¢.; 1,460 do., 37¼¢.; closing 37¼¢@37½¢.; 300 bbls. January, 35¼¢.; 3,100 bbls. do., 36¢.; 100 do., 36¼¢.; closing 36¢@36¼¢.; 300 bbls. March, 35¼¢.; 300 do., 36¢., closing 35¼¢@36¢.; 1,800 bbls. May, 36¢., closing at 35¼¢@36¼¢. The big cotton crop estimates, alluded to, made at this time, did not disturb the cotton oil market materially, as is shown clearly by the prices prevailing.

On Thursday the market opened depressed and soon declined fully ¼¢. per gallon, but closed somewhat firmer: Sales, 100 bbls. No-

The Procter & Gamble Co.

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Boreas, Prime Winter Yellow
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vember, 38½¢; 200 do., 39¢; closed 39@39½¢; 900 bbls. December, 37¢; 1,400 do., 36½¢; 100 do., 36½¢; closed 36½@37¢; 700 bbls. January, 35½¢; 1,100 do., 36¢; 800 do., 35½¢; closed 35½@35¾¢; February closed 35½@35¾¢; 200 bbls. March, 35½¢; 500 do., 35½¢; closed 35½@35¾¢; 200 bbls. May, 35½¢; 500 do., 35½¢; 100 do., 35½¢; closed 35½@35¾¢.

(Continued on page 40.)

COTTONSEED OIL EXPORTS

Exports of cottonseed oil for the week ending October 31, 1906, and for the period since September 1, 1906, and for the same period of 1905, were as follows:

From New York.				
Port.	For week.	Since Sept. 1, 1906.	Same period, 1905.	
Bbls.	Bbls.	Bbls.	Bbls.	
Aalesund, Norway	—	5	50	
Acajutla, Salvador	—	4	8	
Alexandria, Egypt	—	106	487	
Antigua, West Indies	—	84	93	
Antwerp, Belgium	—	606	3,200	
Asuncion, Venezuela	—	20	40	
Barbados, West Indies	—	82	284	
Bissao, Portuguese Guinea	—	7	—	
Bordeaux, France	—	100	500	
Bridgetown, West Indies	—	24	—	
Bristol, England	—	25	—	
Buenos Aires, Argentine Rep. ..	—	343	934	
Cape Town, Cape Colony	—	102	678	
Cayenne, French Guinea	—	77	90	
Christiania, Norway	—	475	830	
Christiansund, Norway	—	22	25	
Ciudad Bolivar, Venezuela	—	4	21	
Colon, Panama	—	134	145	
Conakry, Africa	—	10	102	
Copenhagen, Denmark	50	50	145	
Corinto, Nicaragua ..	—	19	30	
Cork, Ireland	—	30	—	
Delagoa Bay, East Africa	—	11	19	
Demerara, British Guiana	—	11	363	
Dunedin, New Zealand	—	37	—	
Fort de France, West Indies ..	197	283	—	
Galatz, Roumania	450	800	1,215	
Genoa, Italy	200	799	2,270	
Georgetown, British Guiana ..	—	9	—	
Gibraltar, Spain	—	53	690	
Gothenburg, Sweden	—	200	395	
Granada, Spain	16	37	—	
Guadeloupe, West Indies	—	369	—	
Hamburg, Germany	50	550	1,210	
Havana, Cuba	51	225	512	
Havre, France	100	415	4,248	
Kingston, West Indies	14	522	571	
Konigsberg, Germany	—	50	300	
La Guaira, Venezuela	—	49	8	
Leghorn, Italy	—	160	507	
Liverpool, England	200	831	825	
London, England	10	331	644	
Malta, Island of	—	78	458	
Manchester, England	50	100	875	
Marseilles, France	—	7,629	10,470	
Martinique, West Indies	—	94	549	
Matanzas, West Indies	—	16	6	
Melbourne, Australia	—	27	121	
Montego Bay, West Indies	—	6	—	
Montevideo, Uruguay	43	569	533	
Nuevitas, Cuba	—	14	—	
Panama, Panama	—	15	—	
Port Antonio, Jamaica	—	6	70	
Port au Prince, West Indies ..	—	5	6	
Port Limon, Costa Rica	—	39	—	
Port Natal, Cape Colony	—	5	31	
Progreso, Mexico	—	120	—	
Puerto Plata, San Domingo	246	1,007	1,290	
Rio Janeiro, Brazil	—	119	—	
Rosario, Argentine Republic ..	—	1,525	3,400	
Rotterdam, Holland	—	53	—	
St. Kitts, West Indies	—	213	—	
Sanchez, San Domingo	—	—	—	

San Domingo City, San Dom. .	96	203	411
Santiago, Cuba	—	127	31
Shanghai, China	—	14	—
Stavanger, Norway	—	135	109
Stettin, Germany	450	1,790	1,285
Stockholm, Sweden	—	10	110
Tampico, Mexico	—	6	—
Trieste, Austria	134	234	6,150
Trinidad, Island of	—	47	88
Tunis, Algiers	150	150	—
Valetta, Maltese Island	—	25	—
Valparaiso, Chili	—	1,189	277
Venice, Italy	109	674	1,425
Vera Cruz, Mexico	6	28	20
Wellington, New Zealand	—	15	29

Total

From New Orleans.

Antwerp, Belgium	—	1,100	3,275
Bordeaux, France	—	150	—
Copenhagen, Denmark	—	175	200
Genoa, Italy	50	100	—
Hamburg, Germany	—	290	1,775
Havana, Cuba	—	243	108
Hull, England	—	10	—
Liverpool, England	—	435	1,635
London, England	1,000	1,975	750
Manchester, England	200	200	—
Marseilles, France	—	1,000	—
Rotterdam, Holland	550	2,400	2,182
Trieste, Austria	—	50	—

Total

From Galveston.

Bremen, Germany	—	100	—
Hamburg, Germany	—	500	—
London, England	—	500	—
Rotterdam, Holland	5,600	6,100	3,600

Total

From Baltimore.

Hamburg, Germany	—	100	300
Rotterdam, Holland	—	200	200

Total

From Savannah.

Bremen, Germany	—	783	—
Rotterdam, Holland	—	4,287	8,900

Total

From Newport News.

Hamburg, Germany	—	100	410
Rotterdam, Holland	—	200	670

Total

From All Other Ports.

Canada	593	2,630	2,240
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Recapitulation.

From New York	2,723	24,167	48,782
From New Orleans	1,800	8,098	9,925

From Galveston	5,000	7,200	3,600
From Baltimore	—	300	500
From Savannah	—	5,080	8,900
From Newport News	—	300	1,080
From all other ports	593	2,630	2,240
Total	10,716	47,775	75,135

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

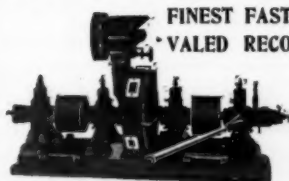
New York, Nov. 1, 1906.—The month of October has gone out with 54½¢ bid for prime summer yellow oil for that month's delivery in New York. It is rumored that settlements were made for quite a few lots of October oil by some refiners who could not deliver oil sold on contracts. The reason for their non-ability to make delivery was that crude oil mills who had sold crude oil to them for September and first half October delivery had failed to live up to their contracts, and in this way placed the refiners in a position where they had to pay up all the way from 5 to 15¢. per gallon on their contracts of refined.

The scarcity of actual supplies of refined oil and the difficulties in transportation of crude oil in tanks makes the situation at present rather puzzling. On one hand is the crude oil market, which we could call weak with prompt crude rather pressing at 30¢. without the refiners climbing over each other to buy it. On the other hand, there is the refined market that is strong, especially for nearby deliveries, with more buyers than sellers.

Sales of crude oil at from 29@30¢. in Georgia, Alabama, Mississippi Valley and from 28@29¢. in Texas, and 30@30½¢. in the Carolinas, have provided the refiners with enough raw material to fill the most urgent orders from domestic consumers and from abroad. The best demand has been for choice grades and bleaching oil, but Europe has also bought freely of the lower grades.

The lard and tallow markets and also the competing oil markets abroad are exceedingly strong, which places cotton oil in a very comfortable position. We hardly anticipate any changes in the near future, possibly, however, a little hardening in values for nearby deliveries. Produce exchange prices at 12:30 to-day were as follows: Prime summer yellow cottonseed oil, November, 38½¢. bid and 39¢. asked; December, 36½¢. sales; January,

THE SCIENTIFIC MEAL MILL



Scientific Meal Mill

FINEST FAST GRINDING. MANY NEW IMPROVEMENTS. UNRIVALED RECORD THROUGHOUT THE TRADE. SIZES: 22" to 36".

WE ALSO MANUFACTURE

SCIENTIFIC Cotton Seed Cleaners, Disc Hullers, Hull-Beating Separators and Cake Breakers

SEND NOW for SPECIAL INFORMATION and CATALOGUES

THE FOOS MFG. CO., Springfield, Ohio

Established 1875

35½c. bid and 35½c. asked; March, 35½c. sales; May, 35½c. sales. We further quote: Prime winter yellow cottonseed oil, 46c.; prime summer white cottonseed oil, 46c.; Hull quotation of English cottonseed oil, 25s. 6d.

SOUTHERN MARKETS

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., Nov. 1.—Crude oil, prompt delivery, 29c.; November, 28½c.; December, 28c. Meal, \$24, f. o. b. mills. Hulls, \$6, loose, at Atlanta.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Nov. 1.—Oil market quiet, with light inquiry. Prompt delivery, 28½c.; November, December and January, 28c. November oil now all sold up, and a good part of December and January also.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 1.—Crude oil is steady, at 28½c. for prompt delivery; 28c. for December in Texas and Louisiana. Cake slightly higher, at \$28.25 long ton, ship's side. Meal, \$29.25 long ton, ship's side. Hulls are in good demand at \$4.75, loose; \$7.25 sacked, at New Orleans.

Kansas City.

(Special Wire to The National Provisioner.)

Kansas City, Mo., Nov. 1.—Oil market firm and active at 28½c. to 29c. for prime crude, according to location.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Nov. 1.—Prime crude, 30c.; very little prime to be had in this section. Choice meal, \$25.50. Hulls, \$5.50, loose, for prompt shipment.

CABLE MARKETS

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, Nov. 3.—Cottonseed oil market firm at 40 florins for butter, 37½ florins for prime summer yellow, 33 florins for off summer yellow, spot deliveries. Stock scarce.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, Nov. 3.—Cottonseed oil market firm at 62 francs for October and 58 francs for November to April deliveries.

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, Nov. 3.—Cottonseed oil market steady at 47¼ marks for off oil, 48¼ marks for prime summer yellow, 55 marks for prime summer white, 53½ marks for butter oil, for December to March deliveries.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, Nov. 3.—Cottonseed oil market very strong. Sales November prime summer yellow at 65 francs, December 62½ francs, January to March, 60 francs. Prime summer white 6 francs higher.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, Nov. 3.—Cottonseed oil market steady at 25s. for prime summer yellow, 24s. for off oil, November delivery.

MARKET ADVICE TO CRUDE OIL MEN.

The following circular has been addressed to crude oil mills by Aspegren & Co. bearing on the cottonseed oil situation as it is to-day, and is worth reading. They say:

Conditions in the cotton oil market to-day are such that almost every crude oil manager is up against it, and the lessons to be drawn from it are two. The first is: "Don't speculate in oil by selling crude oil for future delivery."

If conditions look favorable to you and you want to sell some oil for later delivery, or if you have the seed contracted for and want to insure yourself of a profit, then sell refined oil for future delivery in New York against it, instead of selling prime crude oil. This has the following advantages:

1. If for any reason or another you don't get your seed as contracted for, you don't have to go in the market and buy seed at any price, but you can simply cover your refined oil contract at the market value in New York.

2. If your oil does not make prime crude but off crude you may have all kinds of trouble with your buyers, even though your off crude may refine into prime summer yellow. Having sold prime summer yellow refined in New York as a hedge, you can sell your crude oil on sample as "basis prime" at time of delivery, and get full market value for it, buying back in New York at the same time the refined oil.

3. If on account of a break down or for any other reason you can't fulfill your contract you can always cover your sale of refined oil in New York, but you are up against it if you have sold crude oil f. o. b. your mill. If the market is advancing you may have a hard time in getting any crude oil elsewhere, and if it has declined your buyers may refuse to let you substitute another point of shipment, and in that case you will lose the profit rightfully due you.

The second lesson is: "Don't speculate in crude oil by holding on to it."

If you feel that prices ought to go higher, and if you do not want to part with your holdings which you consider good property, you can do it in a better way by selling your oil for immediate delivery and buy against it prime yellow for future delivery in New York. The reasons for this are:

1. Your crude oil holdings may deteriorate in quality, which is not the case with contracts for prime yellow in New York.

2. If you hold your crude oil you lose interest and have your money tied up in it which might be used to better advantage, whereas you have only the margin up on your prime summer yellow contracts in New York and no interest to pay.

3. You save insurance on your crude oil.

4. You don't get crowded for storage capacity which might compel you to shut down your mill, and prevent you from making a profit in running it.

The immense increase in the refined oil business on the New York Produce Exchange shows that every year more and more crude oil mills see the truth of the above, but there are yet many who have to pay for their experiences and have yet to learn a lesson, which others have already managed to profit by.

Yours truly,

ASPEGREN & CO.

WILEY'S SALICYLIC ACID RULING.

(Concluded from page 24.)

It soon, however, loses its stimulating properties and becomes a depressant, tending to break down the tissues of the body more rapidly than they are built up. It disturbs the metabolic processes, in most cases producing conditions which are not normal and which apparently are not beneficial. It has a tendency to diminish the weight of the body and to produce a feeling of discomfort and *malaise*, which, while not marked, is distinctly indicative of injury. In some cases these symptoms of *malaise* approach illness, and while not always diagnostic are sufficiently common to unmistakably point to the salicylic acid as their origin. It places upon the excretory organs, especially the kidneys, an additional burden which they are not able to bear and which cannot possibly result in any good, but on the contrary must necessarily, by thus increasing the burden of the kidneys, finally result in injury, though perhaps with the use of very small quantities of the preservative these organs would continue to perform their functions for many years before finally breaking down.

This work is offered as an unbiased study of all the data recorded, both of those which appear to be in favor of the use of salicylic acid and those which appear to be against its use, and leads to the inevitable conclusion that salicylic acid is a substance which, when added to foods even in small quantities, exerts a depressing and harmful influence upon the digestion and health and the general metabolic activities of the body. Further, there appears to be no necessity for its use, as food can be preserved in unobjectionable ways without its aid. Its indiscriminate use would tend to carelessness in the quantities employed, thus increasing the dangers to which the consumer is subjected. Also its use in the preservation of foods tends to induce carelessness and indifference on the part of the manufacturer, as when a chemical antiseptic is employed many of the processes necessary to the proper selection, cleaning and preservation of foods may be omitted. The addition of salicylic acid and salicylates to foods is therefore a process which is reprehensible in every respect and leads to injury to the consumer, which, though in many cases not easily measured, must finally be productive of great harm.

H. W. WILEY, M. D.,
Chief, Bureau of Chemistry.

BRITISH OLEO AND BUTTER FACTORIES.

British Government reports recently gathered show that there are approximately 21 margarine factories in England and 12 in Scotland, against 88 butter factories in England and 4 in Scotland.

Watch page 48 for business chances.

JULIAN FIELD
Broker in Cottonseed Products,
Fuller's Earth and Fer-
tilizing Materials
ATLANTA, GA.

W. B. JOHNSON & CO.,
Merchandise Brokers
—AND DEALERS IN—
Cotton Seed Products
32 N. Front Street Memphis, Tenn.

JULIUS DAVIDSON
Broker and Commission Merchant
PACKING HOUSE PRODUCTS
COTTONSEED OIL
302 and 305 Kemper Bldg. Kansas City, Mo.

HIDES AND SKINS

(Daily Hide and Leather Market)

Chicago.

PACKER HIDES.—The market rules very steady on all kinds of branded hides and is firm on native steers and native cows. Buyers are unable to secure any concessions on native steers and these seem to be firmly entrenched at 16¼c. One big packer has made a sale of 2,000 late October and early November native steers at 16¼c. Texas steers are steady and a car of heavy Texas alone of October salting has been sold from St. Louis at 14¼c. Heavy and light Texas together continue quotable at 14¼c., and extremes at 14¼c. No sales have been made of butt brands, but these are firm at 14¼c., with only moderate offerings. Colorados are in good inquiry, and though some sales of these which were probably heavy average were made at 13¾c., other sales have been made at 13¾c. One big packer has sold four cars of Colorados at 13¾c., and later another sale was made of 7,000 Colorado steers at the same price and probably by the same packer. The same packer has also sold 20,000 branded cows at 14c. Only one of the packers has any quantity of branded cows to sell now. One is sold up to the middle of November on branded cows and another is reported to have cleaned out all the November branded cows he will make, but this packer is still offering some of September and October salting from Northern points. The packers are feeling stronger on native cows, owing to the better tone in the country market. One is offering his heavy native cows at 15¼c., and light cows at 15c., but most of the packers are now holding heavy cows at 15½c., and lights at 15¼c.

LATER.—There is a firmer market on native steers. Buyers are inquiring for those and find that most packers are closely sold up. One bid of 16¼c. for early November native steers was declined, but the packer would have accepted if late November salting was included. Later a packer sold 3,000 Chicago November native steers mostly ahead at 16¼c.

COUNTRY HIDES.—There is undoubtedly a firmer tone to the entire situation and it is doubted if many buffs could be secured today at 13¾c. Both buffs and heavy cows are being held at 14c., but not openly held at this price, as the dealers here are anxious to keep prices down at outside country points to enable them to buy and they are freely purchasing as many hides as possible. To-day's market on buffs and heavy cows is nominally quotable at 13¾c., as based on last sales, and extremes at 13¾ to 14c., as to lots. Some of the larger buyers state that they do not find any stronger feeling in hides and they are still making low bids, but are not securing any stock. Heavy steers are even firmer

than cows and quotable at 14 to 14¼c., with choice lots held at 14¼c. There is some inquiry for bulls, but buyers refuse to pay over 11½@10½c. on selection.

CALFSKINS.—The decline in Paris was not great, and has not affected the situation here. The demand keeps up well, and dealers find no difficulty in disposing of their limited stocks at 16½ to 16¼c. for Chicago cities, 16¼ to 16½c. for outside cities, and 15½ to 16c. for countries. Best lots are bringing outside prices. Kips are rather easy owing to poorer condition. One car of veal kips of late receipt is reported sold at 14¾c., a decline of ½c. Deacons are steady at \$1.07½ to \$1.10 for 7 to 8 lb.

SHEEPSKINS.—The market is firm, but unchanged, with few further sales reported. Packer pelts continue quotable at \$1.57½ for sheep and \$1.27½ for lambs. Countries are selling all the way from 75c. to \$1.25, with average sales still at 90c.

New York.

DRY HIDES.—The market keeps as strong as ever. A lot of 500 Maracaibos has been sold at 25½c., including Cucutas at 24¼c. Receipts are very meager.

CITY PACKER HIDES.—There were some sales of native and branded steers here today, according to rumor, but these were not confirmed, and the packer supposed to have sold denied having moved any, and was still offering the hides. It is reported, however, that one packer has sold 4 to 5 cars of bulls at 13c., which will probably sell the packer on those up to Dec. 1, at least. Some outside bulls offered at 12¾c. remain unsold.

COUNTRY HIDES AND CALFSKINS.—Hides rule steady, with dealers not inclined to offer at present as their views are considerably above those of buyers. Some straight car lots of New York State cows are offered at 13¼c. flat, but fail to find buyers here at that figure. Some small lots have been sold at 13 to 13¼c. flat. A car of middle West 25 lbs. and up cows is offered here to-day at 13¾c., selected. Calfskins are firm and unchanged.

Paris Auction Sales.

The final average results of the auctions here by cable to-day are as follows: Extra heavy steers declined 2.35%, heavy steers declined 1.71%, medium steers declined 0.24%, heavy cows declined 0.90%, light cows declined 0.91%, bulls declined 2.62%, extremes declined 0.20%, veal kips declined 2.57%, and calfskins declined 2.51%.

New York Butcher Hides and Skins.

(Special Report to The National Provisioner.)

COUNTRY HIDES.—The market is soft; prices have been reduced, with a large business at the lower basis. The long-haired season coming on, and tanners being fairly well supplied, it may be in order for still another drop in prices. Quotations are as follows: Native steers, 60 lbs. and up—No. 1, 13¼@13½c.; No. 2, 12¼@12½c. No. 1 light steers and cows, 12½@12¾c.; No. 2, 11½@11¾c. No. 1 bull hides, 10@10½c.; No. 2, 9@9½c.

CALFSKINS.—The calfskin market is firm, but in the face of the drop in hides and the break in the European skin market, buyers are scarce, and reluctantly buy only what they need. Quotations: Trimmed, 5@7 lbs., \$1; 7@9 lbs., \$1.25; 9@12 lbs., \$1.55; kips, 12 lbs. up, \$1.90@2.10; deacons, 85@95c.; 15c. less per piece on No. 2 and 20c. on No. 2 kips. Untrimmed, No. 1, 7@15 lbs., 14c. per lb.; No. 1, 15 lbs. up, 12@12½c. per lb.; No. 2, 1½c. less per lb.

CARROLL S. PAGE

HYDE PARK, VT.

Green Calfskins, Country Hides,
Sheep Pelts, Tallow, Bones

Wool Puller and Manufacturer of Page's
Tallow Renderer Perfected Poultry Food

Chicago Butcher Hides and Skins.

(Special Report to The National Provisioner.)

COUNTRY HIDES.—The market is mixed. The reports of large sales of packer hides have stiffened up the country market somewhat. Sales are reported at 14c. for native steers, 60 lbs. and up; 1c. less for No. 2's; light steers, buffs and cows, No. 1, 13½c.

CALFSKINS.—The market is steady. Many skins are reported sold to Milwaukee and Eastern tanners. Quotations for No. 1 skins are 15¼@15½c.; kips, 13¾@14c.

SMALL HIGH SPEED ENGINES.

(Concluded from page 21.)

ground to the cylinder diameter. The crank-pin brasses are lined with the best quality of Babbit metal, peened in and scraped to a perfect surface. Adjustment to these brasses is accomplished by two tap bolts turned out of hexagon steel, threaded on the lower ends. Above the nuts the tops of the bolts are turned down to a smaller diameter and threaded again for a locknut. The two tops are joined together by a yoke-shaped washer, which is between the nut and locknut to prevent either of the bolts working out if one of the locknuts should loosen.

The fly wheel is so designed that the greater part of the weight comes in a plane close to the end of the bearing, thereby relieving to a great extent any strain on the shaft. The inclosing panels are held in place by a single milled thumb screw, thus overcoming the necessity for taking out a dozen or more screws to get off the cover plates.

Every engine is set up, given a day's run under full load, and then taken down, carefully inspected, and if found in a satisfactory condition is re-assembled, indicated and adjusted before leaving the shop.

Due to the high speed, small clearance and a well fitting valve and piston the steam consumption has been brought down to an average of less than 37 lb. per horse-power hour for a 6 by 6 engine, with 100 pounds pressure, when running 500 revolutions per minute with full load.

It really seems as though about all has been accomplished in the design of these engines that can reasonably be expected in any engine. They are machines, and as such are not "fool proof," but they can carry a heavy load, run at high speed, do with less attention and still perform their duty better than can the majority of engines.

Experts in every branch of the packing-house industry can find lucrative employment by keeping an eye on the "Wanted" department, page 48.

Country Butchers

Before Disposing of HIDES
and SKINS would do well
to Write for Prices to

U. S. Leather Co.
Country Hide Department,
E. J. SCHWARZ, Manager

Newark Branch,
Cor. Cross and Spring Sts.,
NEWARK, N. J.
Cleveland Branch,
Cor. James and Merwin Sts.,
CLEVELAND, OHIO.
Cumberland Branch,
CUMBERLAND, MD.

HIDES DOWN!

With Retsof Grushed Rock Salt, receive an honest, thorough cure, because RET-SOF is PURE and because it spreads evenly; hides come up plump and clean.

Your cost of curing is LESS, while the hides bring MORE money per pound.

INTERNATIONAL SALT CO.
SCRANTON, PA., or CHICAGO, ILL.

Chicago Section

Don't hear so much of "The public be d—d" these days.

Sure sign of winter: Ice companies are cutting rates—and soon some ice.

They've struck the right gait in 'Frisco—"lynch 'em!" Scratching is too easy.

There would be a whole lot of people in various walks in life glad to see Pat Lavin win out.

Eugene McCarthy, John Moran and Ed. Moran have started another packinghouse in Louisville, Ky.

Number of hogs slaughtered by Chicago packers and city butchers for the year to date, 4,857,200.

That ten-thousand-dollar fine was a necessary salve for the wounded dignity of the sovereign State of Arkansas. Meat men, beware!

Edward Tilden has acquired from the American Glue Company of Massachusetts the old Illinois glue factory at Gross avenue and Loomis streets.

Have to get a new vocabulary for the packing business if the courts make a few more decisions like that "extract of beef" ruling. Who said "monopoly"?

Look out for an epidemic of "human sausage" stories from the "yellows." An unfortunate Michigan butcher had his arm chopped off in a sausage machine last week.

The North American Provision Company has purchased in Packingtown, between Forty-fifth and Forty-sixth streets, 125 by 250 feet, east front, for \$25,000.

See a Michigan State food inspector has been fined for selling adulterated butter. Must have been so busy chasing those horrid oleo men that he didn't have time to tend to things at home!

The seventh annual clotheshorse show opened at the Coliseum Monday afternoon, and Reggie Vanderbilt lost no time in pronouncing it the "best ever" perpetrated any old place—and he suitably knows.

The Chicago police arrested a Dr. Fitch and a Queenie Dawson the other day for conducting a physical culture class attended by some score of men and women, with Queenie as a model, "clad only in a mask." They're get-

ting awful finnick, these Chicago police! Couldn't Queenie wear a mask if she wanted to?

The Northern Michigan and Transportation Company brought in a couple of steamerloads of Michigan merchants and their families last week. In the neighborhood of 500 thereof took in the Yards, expressed themselves satisfied with the packing plants visited and then—"went to the Sirdle and Sadloin Club and ate."

It is said that a "Yiddish Mark Twain" has arrived in this country, his real name being Sholom Rabinovitz and his pen name (number not given) Sholom Aleichim, which being vivisected means "Peace be to thee"—Dowie's old gag. That pen name, with pen number, the meaning of the name and general suggestions would be a plenty for the real old Mark to work on for awhile.

NEW MEAT REGULATIONS.

(Concluded from page 14.)

2. Products not classed as "meat food products," which are prepared at establishments where inspection is not maintained, and which contain small quantities of meats which have been inspected and passed under the meat inspection law, and no other meats, may bear a label with a personal statement of the manufacturer that the meat contained therein has been inspected and passed at an establishment where inspection is maintained. In each such case, however, the label before being used must be submitted to the Chief of the Bureau of Animal Industry for approval.

3. No label will be approved for use after January 1, next, which contains an incorrect or false statement of the weight of the package; or which does not show that the weight, if given, is net or gross.

Definitions.

1. When the words "meat" or "meat food products" are used in the regulations or rulings of the Secretary of Agriculture they mean meat or meat food products of cattle, sheep, swine or goats, and do not include meat or meat food products of other animals.

2. Nonedible grease and nonedible tallow, derived from cattle, sheep, swine or goats, are not considered meat food products. However, when nonedible grease and nonedible tallow are to be exported to a country for which the requirement of a certificate has not been waived, the collectors of customs, under instructions from the Secretary of Commerce and Labor, will require an affidavit from the exporter that the grease and tallow to be exported are nonedible and not intended for food purposes. Carriers in interstate commerce should require a written statement from shippers that the tallow or grease is nonedible, and that it is so marked.

JAMES WILSON,
Secretary.

Business openings and chances to make profitable investments are offered through the "Wanted and For Sale" department, page 48.

AN ISLAND MEAT PLANT.

An enterprising United States consul located at Funchal, on the island of Madeira, believes that place offers an advantageous location for a packing plant. He tells of the opportunity and the advantages in a report in which he says:

The peculiar location of Madeira offers an exceptional opportunity for the establishment of a modern packing plant. The operation of such a concern, though not possible of unlimited development, from the comparative restrictions of local supply, would, nevertheless, surely prove upon investigation sufficiently attractive to justify investment. Aside from a consuming population drawn from the 50,000 prosperous inhabitants of Funchal alone, there is in addition to this a ready home market of ships in transit (mostly with passengers) amounting annually to upward of 1,200. With the low freight rates resulting from this healthy competition the markets of Europe are also put in proximate accessibility.

There are on the island about 150,000 head of cattle, of which number two-thirds are for breeding purposes. This would conservatively mean an available local supply of at least 20,000 head per annum for slaughtering purposes. Cattle from Portugal are admitted duty free, while from all other countries there is a tax of \$2.50 per head under three years old and \$7.50 over that age. Sucking calves in all cases enter free by the side of the mother. From this it will be seen that importation is not prohibitive.

Hog meat is in great favor among the natives as well as among the thousands of tourists that fill to overflowing the winter hotels. What is used here is all imported from England, paying excessive duties, and retailing in Funchal at about 45 cents per pound. A small quantity of sausage is made by the rusties, but it is of an unsavory kind and consequently without much of a market, while the curing of hams and bacon is absolutely not attempted.

REFUGE IN THE REBATE LAW.

The suit of the Newark, N. J., Stock Yards Company against the Lackawanna Railroad for \$50,000 unpaid yardage charges was on trial in the Federal Court at Trenton, N. J., this week. The defense attempted to evade the claim by taking refuge under the Elkins anti-rebate law, claiming that it would be illegal to pay yardage charges.

JAMES A. CANNON
1102 Mollers Building CHICAGO

Broker in Oils, Tallow, Grease and all Packinghouse Products. X X X Car-cases Solicited

ZACHARY T. DAVIS
Architect

79 Dearborn Street CHICAGO

Packinghouses a Specialty. Eight years supervising architect with Armour & Co.

WM. G. MAUL

902 Royal Insurance Bldg.
CHICAGO

Oleo Oil
Oleo Stock
Neutral Lard
Tallow, Grease, Cottonseed Oil

REPRESENTING

DANIEL LOEB
ROTTERDAM
CORRESPONDENCE SOLICITED

CHICAGO LIVESTOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 22.....	29,304	2,152	28,687	20,473
Tuesday, Oct. 23.....	7,287	1,410	21,881	24,986
Wednesday, Oct. 24.....	25,275	1,955	18,138	25,145
Thursday, Oct. 25.....	11,237	780	17,121	18,837
Friday, Oct. 26.....	5,301	773	14,185	7,069
Saturday, Oct. 27.....	1,228	38	7,293	737
Total this week.....	80,233	7,088	107,255	107,870
Previous week.....	80,762	8,450	110,880	125,106
Cor. week 1905.....	76,085	5,854	145,575	160,846
Cor. week 1904.....	69,031	5,835	122,329	100,832

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 22.....	6,639	24	5,321	4,206
Tuesday, Oct. 23.....	4,217	83	1,547	16,513
Wednesday, Oct. 24.....	4,991	49	3,365	7,628
Thursday, Oct. 25.....	6,672	135	2,831	10,546
Friday, Oct. 26.....	6,901	209	2,733	4,900
Saturday, Oct. 27.....	1,824	6	1,082	339
Total this week.....	31,354	507	16,870	44,134
Previous week.....	34,105	1,075	19,879	45,556
Cor. week 1905.....	29,954	583	21,030	69,112
Cor. week 1904.....	32,676	670	22,415	22,870

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Year to date.....	2,640,640	356,514	5,901,114	3,892,409
Year ago.....	2,737,903	336,940	6,162,759	3,894,602
Combined receipts of hogs at eleven points:				
Week ending October 27, 1906.....			385,000	
Week previous.....			399,000	
Year ago.....			484,000	
Two years ago.....			372,000	
Total receipts year to date.....			18,854,000	
Year ago.....			18,947,000	
Two years ago.....			10,838,000	
Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:				
Week Oct. 27, 1906.....	209,800	224,700	203,900	
Week ago.....	208,500	257,900	306,400	
Year ago.....	249,200	349,000	278,300	
Two years ago.....	296,000	291,000	220,300	
Year to Oct. 27, 1906.....	7,044,000	14,402,000	8,265,000	
Same period last year.....	6,959,000	14,219,000	8,126,000	

CHICAGO PACKERS' HOG SLAUGHTER.

	Week ending Oct. 27, 1906:
Armour & Co.....	23,400
Swift & Co.....	18,100
Anglo-American.....	5,100
Boyd-Latham.....	5,500
H. Moore & Co.....	2,600
Continental P. Co.....	3,200
Hammond Co.....	4,700
Morris & Co.....	8,100
Roberts & Oake.....	3,200
S. & S.....	10,100
Western Packing Co.....	6,700
Omaha Packing Co.....	5,800
Other packers.....	1,400
Total.....	97,700
Week ago.....	99,500
Year ago.....	121,800
Two years ago.....	103,000

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week Oct. 27, 1906.....	\$5.40	\$6.27	\$5.05	\$7.00
Previous week.....	5.05	6.39	4.80	6.90
Year ago.....	5.00	5.11	5.00	7.05
Two years ago.....	5.15	5.13	3.90	5.60
Three years ago.....	4.85	5.13	3.45	4.90

CATTLE.

Good to prime steers.....	\$6.00@7.25
Common to good steers.....	4.85@6.00
Inferior to common steers.....	4.00@4.85
Good to fancy cows and heifers.....	3.75@5.40
Western range steers.....	3.75@5.50
Yearlings, good to choice.....	4.50@6.10
Good cutting to fair beef cows.....	2.40@3.25
Fair to choice feeders.....	3.50@4.50
Fair to choice stockers.....	2.75@3.50
Common to good culling cows.....	1.25@2.65
Bulls, common to good.....	2.25@4.00
Bulls, fair to good.....	4.00@4.90
Calves, fair to good.....	3.00@7.00
Calves, good to choice.....	7.00@7.50

HOGS.

Bulk of sales.....	\$6.10@6.40
Heavy butchers, 240@300 lbs.....	6.40@6.55
Light butchers, 100@220 lbs.....	6.40@6.55
Light bacon, 100@130 lbs.....	6.25@6.50
Light light, 120@135 lbs.....	6.10@6.35
Heavy shipping, 200@310 lbs.....	6.35@6.55
Heavy packing, 200@400 lbs.....	6.10@6.30
Mixed packing, 200@250 lbs.....	6.15@6.30
Rough heavy grades.....	5.85@6.05
Light mixed, 170@230 lbs.....	6.25@6.35
Poor to best pigs, 90@110 lbs.....	4.80@6.30
Governments, boars and stags.....	3.75@5.75

SHEEP.

Fair to choice wethers.....	\$4.80@5.50
Fair to choice ewes.....	4.50@5.50
Ewes, culls, fair to good.....	3.75@4.10
Bucks and stags.....	3.25@4.25
Fair to good yearlings.....	5.25@6.15
Native lambs.....	6.75@7.65
Feeding lambs.....	5.90@6.75
Feeding wethers.....	4.40@5.10
Feeding yearlings.....	5.90@5.50
Range lambs.....	7.00@7.30
Range yearlings, good to choice.....	5.25@6.15
Breeding ewes.....	4.50@5.50
Fed yearlings.....	6.00@6.40

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, OCTOBER 27, 1906.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
October.....	9.75	9.75	9.72	9.72
January.....	8.37	8.40	8.37	8.37
RIBS—(Boxed 25c. more than loose)—				
October.....	8.30	8.30	8.30	8.30
January.....	7.50	7.50	7.47	7.47
PORK—(Per barrel)—				
January.....	13.50	13.55	13.75	13.75

MONDAY, OCTOBER 29, 1906.

LARD—(Per 100 lbs.)—				
October.....	9.50	9.52	9.50	9.52
January.....	8.37	8.37	8.35	8.37
RIBS—(Boxed 25c. more than loose)—				
October.....	8.00	8.00	8.00	8.00
January.....	7.42	7.45	7.42	7.45
PORK—(Per barrel)—				
January.....	13.75	13.75	13.97	13.72

TUESDAY, OCTOBER 30, 1906.

LARD—(Per 100 lbs.)—				
October.....	9.45	9.45	9.42	9.42
January.....	8.35	8.35	8.32	8.35
RIBS—(Boxed 25c. more than loose)—				
October.....	7.40	7.42	7.40	7.40
January.....	13.65	13.70	13.65	13.67

WEDNESDAY, OCTOBER 31, 1906.

LARD—(Per 100 lbs.)—				
October.....	9.35	9.35	9.35	9.35
January.....	8.32	8.45	8.32	8.42
RIBS—(Boxed 25c. more than loose)—				
October.....	8.00	8.05	8.00	8.05
January.....	7.40	7.50	7.40	7.47
PORK—(Per barrel)—				
January.....	13.70	13.85	13.70	13.85

THURSDAY, NOVEMBER 1, 1906.

LARD—(Per 100 lbs.)—				
January.....	8.45	8.55	8.45	8.62
May.....	8.45	8.60	8.45	8.60
RIBS—(Boxed 25c. more than loose)—				
January.....	7.50	7.75	7.50	7.70
May.....	7.67	7.85	7.67	7.85
PORK—(Per barrel)—				
January.....	13.90	14.17	13.90	14.17
May.....	14.02	14.25	14.02	14.35

FRIDAY, NOVEMBER 2, 1906.

LARD—(Per 100 lbs.)—				
January.....	8.60	8.60	8.52	8.52
May.....	8.55	8.55	8.52	8.52
RIBS—(Boxed 25c. more than loose)—				
January.....	7.72	7.72	7.60	7.62
May.....	7.85	7.85	7.75	7.75
PORK—(Per barrel)—				
January.....	14.12	14.12	13.97	13.97
May.....	14.25	14.25	14.07	14.10

CHICAGO PROVISION LETTER.

(Special Letter to The National Provisioner from C. D. Forsyth & Co.)

Chicago, Oct. 31.—We quote to-day's market as follows: Green hams, 10@12 ave., 10½; 12@14 ave., 10½; 14@16 ave., 10; 18@20 ave., 10; green picnic, 5@6 ave., 7½; 6@8 ave., 7½; 8@10 ave., 7½; 10@12 ave., 7½; green N. Y. shoulders, 10@12 ave., 8; 12@14 ave., 8; green skinned hams, 16@18 ave., 10½; 18@20 ave., 10½; No. 1 S. P. hams, 8@10 ave., 12½; 10@12 ave., 12½; 12@14 ave., 12½; 14@16 ave., 12; 18@20 ave., 11½; No. 2 S. P. hams, 10@12 ave., 11½; 12@14 ave., 11½; 14@16 ave., 11; No. 1 S. P. skinned hams, 16@18 ave., 12; 18@20 ave., 12; 20@22 ave., 12; 22@24 ave., 11¾; 24@26 ave., 11½; 26@28 ave., 11½; No. 1 S. P. picnics, 5@6 ave., 7½; 6@7 ave., 7; 6@8 ave., 7; 7@9 ave., 6¾; 8@10 ave., 6¾; 10@12 ave., 6¾; No. 1 S. P. N. Y. shoulders, 8@10 ave., 8; 10@12 ave., 8; 12@14 ave., 8; S. P. clear bellies, 6@8 ave., 12; 8@10 ave., 12; 10@12 ave., 11½. Prices on S. P. meats are all loose, f. o. b., Chicago.

**SEE PAGE
48 FOR
BARGAINS**

JOHN WISHART & CO.

43 So. Canal Street, Chicago

CONSULTING ENGINEERS and
PACKINGHOUSE SPECIALISTS

Complete Specifications, Installations
and Tests.

CHICAGO RETAIL FRESH MEATS.

NOTE.—It is difficult to quote flat retail figures applicable to the whole of the city, every market having a practically different scale according to location, class and volume of trade, etc.

Native Rib Roasts.....	18	@20
Native Sirloin Steaks.....	18	@18
Native Porterhouse Steaks.....	30	@25
Native Pot Roasts.....	8	@10
Rib Roasts from light cattle.....	10	@12½
Beef Stew.....	6	@8
Boneless Corned Briskets, Native.....	8	@10
Corned Rumps, Native.....	8	@10
Corned Ribs.....	8	@8
Corned Flanks.....	10	@12½
Round Steaks.....	10	@12½
Round Roasts.....	8	@10
Shoulder Steaks.....	8	@10
Shoulder Roasts.....	8	@10
Shoulder Neck End, Trimmed.....	10	@7
Rolls Roast.....	10	@12½

Lamb.

Hind Quarters, Spring Lamb.....	\$1.75
Fore Quarters, Spring Lamb.....	1.25
Hind Quarters.....	14
Fore Quarters.....	12½
Legs, fancy.....	18
Stew.....	8
Shoulders.....	10
Chops, Rib and Loin.....	23

Mutton.

Legs.....	14
Stew.....	8
Shoulders.....	10
Hind Quarters.....	12½
Fore Quarters.....	10
Rib and Loin Chops.....	18

Pork.

Pork Loin.....	12½
Pork Chops.....	14
Pork Tenders.....	22
Pork Butts.....	12½
Shank Ribs.....	10
Blades.....	8
Hocks.....	8
Pigs' Heads.....	8
Leaf Lard.....	12

Veal.

Hind Quarters.....	12½
Fore Quarters.....	8
Legs.....	14
Breasts.....	8
Shoulders.....	10
Outlets.....	20
Rib and Loin Chops.....	14

Butchers' Offal.

Tallow.....	3	@ 3½
Mixed Bone and Tallow.....	1½	@ 2½
Calfskins, 8 to 15 lbs.....	15	@ 16
Calfskins, under 8 lbs. (deacon).....	80	@ 85

SOUTH WATER STREET MARKETS.

Live Poultry.

Spring Chickens.....	8	@ 8½
Turkeys.....	14	@ 15
Fowls.....	9	@ 9
Roosters.....	6	@ 6½
Ducks.....	9	@ 10
Geese, per dozen.....	6.00	@ 6.00

Iced Poultry.

Turkeys.....	12	@ 12½
Chickens.....	9	@ 9½
Ducks.....	10	@ 12
Geese.....	8	@ 10

Veal.

Choice.....	0	@ 10
Good.....	7	@ 8½
Medium.....	6	@ 7
Coarse, heavy.....	4	@ 8
Coarse, small.....	4	@ 8

Dressed Beef.

Ribs, No. 1.....	@13½
Ribs, No. 2.....	@11
Ribs, No. 3.....	@8
Loins, No. 1.....	@17½
Loins, No. 2.....	@14½
Loins, No. 3.....	@8
Rounds, No. 1.....	@7½
Rounds, No. 2.....	@6
Rounds, No. 3.....	@5
Chucks, No. 1.....	@7½
Chucks, No. 2.....	@5½
Chucks, No. 3.....	@4
Plates, No. 1.....	@3½
Plates, No. 2.....	@3
Plates, No. 3.....	@2½

Butter.

Creamery Prints.....	@28
Creamery Extras.....	@27
Creamery Firsts.....	@24
Creamery Seconds.....	@21
Dairies, Choice.....	@23
Dairies, Firsts.....	@21
Dairies, Packing Stock.....	16½@17
Renovated.....	20 @21

Eggs.

Extras.....	@27
Prime Firsts.....	@25
Fresh, at market, cases inc.....	@22
Firsts.....	@23

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Western Cows	5 @ 5 1/2
Western Steers	5 @ 5 1/2
Good Native Steers	7 1/2 @ 8 1/2
Western Steers	6 1/2 @ 7
Native Steers, Medium	7 @ 7 1/2
Helpers, Good	7 1/2 @ 7 3/4
Helpers, Medium	7 @ 7 1/2
Hind Quarters	1.50 over Straight Beef
Fore Quarters	1.25 under Straight Beef

Beef Cuts.

Steer Chucks	7 @ 7 1/2
Cow Chucks	4 1/2 @ 5
Boneless Chucks	5 @ 5 1/2
Medium Plates	2 1/2 @ 2 3/4
Steer Plates	3 1/2 @ 4
Cow Rounds	6 1/2 @ 6 3/4
Steer Rounds	7 1/2 @ 7 3/4
Cow Loins, Medium	11 @ 12
Cow Loins, Good	11 @ 12
Steer Loins, Light	13 @ 14
Steer Loins, Heavy	16 @ 17
Beef Tenderloins, No. 1	20 @ 21
Beef Tenderloins, No. 2	18 @ 19
Strip Loins	8 @ 9
Steer Butts	9 @ 10
Shoulder Clods	9 @ 10
Holls	10 @ 11
Rump Butts	10 @ 11
Trimnings	3 @ 3 1/2
Shank	2 1/2 @ 3
Cow Ribs, Heavy	9 @ 10
Cow Ribs, Common Light	8 @ 9
Steer Ribs, Light	12 @ 13
Steer Ribs, Heavy	14 @ 15
Loins Ends, steer-native	11 @ 12
Loins Ends, cow	10 @ 11
Hanging Tenderloins	10 @ 11
Plank Steak	7 @ 9

Beef Offal.

Livers	3 1/2 @ 4
Hearts	2 1/2 @ 3
Tongues	12 @ 13
Sweetbreads	18 @ 19
Ox Tail, per lb.	4 1/2 @ 5
Fresh Tripe—plain	2 @ 3
Fresh Tripe, H. C.	4 @ 5
Kidneys, each	4 1/2 @ 5
Brains	4 @ 5

Veal.

Heavy Carcass Veal	6 @ 6 1/2
Light Carcass	7 @ 7 1/2
Medium Carcass	8 @ 8 1/2
Good Carcass	10 @ 10 1/2
Medium Saddle	10 @ 11
Good Saddle	11 @ 12
Medium Rack	8 @ 9
Good Rack	9 @ 10

Veal Offal.

Brains, each	4 @ 5
Sweetbreads	10 @ 11
Plucks	30 @ 35
Heads, each	10 @ 15

Lamb.

Medium Caul	9 @ 10
Good Caul	11 1/2 @ 12
Round Dressed Lamb	13 @ 14
Saddle Caul	12 1/2 @ 13 1/2
R. D. Lamb Saddle	15 @ 16
Caul Lamb Racks	10 @ 11
R. D. Lamb Racks	10 @ 11
Lamb Fries, per pair	9 @ 10
Lamb Tongues, each	8 @ 9
Lamb Kidneys, each	13 @ 14

Mutton.

Medium Sheep	8 1/2 @ 9
Good Sheep	9 @ 10
Medium Saddle	10 @ 11
Good Saddle	11 @ 12
Medium Rack	8 @ 9
Good Rack	9 @ 10
Mutton Legs	11 @ 11 1/2
Mutton Steer	12 @ 12 1/2
Sheep Tongues, each	4 @ 5
Sheep Heads, each	6 @ 7

Fresh Pork, Etc.

Dressed Hogs	9 1/2 @ 9 3/4
Pork Loins	10 1/2 @ 10 3/4
Leaf Lard	10 1/2 @ 10 3/4
Tenderloins	12 @ 12 1/2
Spare Ribs	10 1/2 @ 10 3/4
Butts	10 1/2 @ 10 3/4
Hocks	10 1/2 @ 10 3/4
Trimnings	7 1/2 @ 7 3/4
Tails	4 @ 4 1/2
Snouts	4 @ 4 1/2
Pigs' Feet	3 @ 3 1/2
Pigs' Heads	4 @ 4 1/2
Blade Bones	4 @ 4 1/2
Cheek Meat	4 @ 4 1/2
Hog Plucks	3 1/2 @ 4
Hog Bones	3 @ 3 1/2
Skinned Shoulders	9 1/2 @ 9 3/4
Pork Hearts	3 @ 3 1/2
Pork Kidneys	3 @ 3 1/2
Pork Tongues	9 @ 9 1/2
Slip Bones	8 1/2 @ 9
Tail Bones	4 @ 4 1/2
Brains	11 @ 12
Backfat	11 @ 12
Hams	11 @ 12
Culass	8 @ 8 1/2
Belilles	13 @ 14
Shoulders	9 @ 9 1/2

SAUSAGE.

Columbia Cloth Bologna	5 1/2 @ 5 3/4
Bologna, large, long, round and cloth	5 @ 5 1/2
Choice Bologna	5 1/2 @ 5 3/4
Viennas	7 1/2 @ 7 3/4
Frankfurters	7 1/2 @ 7 3/4
Blood, Liver and Headcheese	6 1/2 @ 6 3/4
Tongue	9 @ 9 1/2
White Tongue	9 @ 9 1/2
Mixed Sausage	9 @ 9 1/2
Prepared Sausage	11 @ 11 1/2
New England Sausage	12 @ 12 1/2
Berliner Sausage	8 1/2 @ 9
Boneless Sausage	15 @ 15 1/2
Oxford Sausage	15 @ 15 1/2
Pollah Sausage	7 1/2 @ 7 3/4
Leona, Garlic, Knoblauch	7 1/2 @ 7 3/4
Smoked Pork	7 1/2 @ 7 3/4
Veal Sausage	14 @ 14 1/2
Farm Sausage	14 @ 14 1/2
Pork Sausage, bulk or link	8 1/2 @ 9
Pork Sausage, short link	8 1/2 @ 9
Special Prepared Sausage	8 1/2 @ 9
Boneless Pigs' Feet	6 @ 6 1/2
Ham Bologna	7 1/2 @ 7 3/4
Compressed Luncheon Sausage	11 @ 11 1/2
Special Compressed Ham	11 @ 11 1/2

Summer Sausage.

Supreme Summer, H. C. New Medium Dry	1 @ 1 1/2
German Salami, New Dry	15 @ 15 1/2
Holsteiner, New	11 @ 11 1/2
Mettwurst, New	12 @ 12 1/2
Farmer, New	12 @ 12 1/2
Darles, H. C., New	12 @ 12 1/2
Italian Salami, New	12 @ 12 1/2
Monarque Cervelat	12 @ 12 1/2
Capsicola	12 @ 12 1/2

Sausage in Oil.

Smoked Pork, 1-50	3.75 @ 3.80
Smoked Pork, 2-30	3.25 @ 3.30
Bologna, 1-50	2.75 @ 2.80
Bologna, 2-30	2.25 @ 2.30
Viennas, 1-50	4.25 @ 4.30
Viennas, 2-30	3.75 @ 3.80

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 300-lb. barrels	7.50 @ 7.60
Pickled Plain Tripe, in 200-lb. barrels	4.40 @ 4.50
Pickled H. C. Tripe, in 200-lb. barrels	6.85 @ 6.95
Pickled Ox Lips, in 300-lb. barrels	10.60 @ 10.70
Pickled Pigs' Snouts, in 300-lb. barrels	12.00 @ 12.10
Lamb Tongue, Short Cut, barrels	30.00 @ 30.10

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 dos. to case	1.27 1/2 @ 1.28
2 lbs., 1 or 2 dos. to case	2.35 @ 2.40
4 lbs., 1 dos. to case	4.70 @ 4.80
6 lbs., 1 dos. to case	6.00 @ 6.10
14 lbs., 1/2 dos. to case	17.75 @ 17.85

EXTRACT OF BEEF.

1 oz. jar, 1 dozen in box	12.50 @ 12.60
2 oz. jar, 1 dozen in box	6.25 @ 6.35
4 oz. jar, 1 dozen in box	3.12 @ 3.22
8 oz. jar, 1/2 dozen in box	11.50 @ 11.60
6 oz. jar, 1/2 dozen in box	22.00 @ 22.10
2.5 and 10-lb. tins	1.75 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef	10.00 @ 10.10
Plate Beef	8.50 @ 8.60
Extra Meat Beef	8.00 @ 8.10
Prime Meat Beef	8.50 @ 8.60
Beef Hams	10.00 @ 10.10
Rump Butts	10.00 @ 10.10
Meat Pork	16.50 @ 16.60
Clear Fat Backs	15.50 @ 15.60
Family Back Pork	13.00 @ 13.10
Bean Pork	13.00 @ 13.10

LARD.

Pure leaf, kettle, rendered, per lb., tierces	11 1/2 @ 11 3/4
Lard, substitute, tierces	8 @ 8 1/2
Lard compounds	7 1/2 @ 7 3/4
Barrels	14 1/2 @ 14 3/4
Half barrels	14 1/2 @ 14 3/4
Tubs, from 10 to 50 lbs.	14 1/2 @ 14 3/4
Cooking Oil, per gal., in barrels	15 @ 15 1/2

BUTTERINE.

Nos. 1 to 5, natural color	11 @ 11 1/2
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DRY SALT MEATS.

Clear Bellies, 14 @ 16 average	10 @ 10 1/2
Rib Bellies, 14 @ 16 average	10 @ 10 1/2
Fat Backs, 14 @ 16 average	8 1/2 @ 8 3/4
Regular Plates	8 @ 8 1/2
Short Cuts	9 1/2 @ 9 3/4

WHOLESALE SMOKED MEATS.

Hams, 12 lbs. average	14 @ 14 1/2
Hams, 16 lbs. average	14 @ 14 1/2
Skinned Hams	14 1/2 @ 14 3/4
Culass, 8 @ 12 lbs. average	8 @ 8 1/2
Culass, 8 @ 12 lbs. average	8 @ 8 1/2
Breakfast Bacon, fancy	14 @ 14 1/2
Wide, 10 @ 12 average, and Strip, 4 @ 6 ave.	13 @ 13 1/2
Wide, 12 @ 14 average, and Strip, 6 @ 7 ave.	12 1/2 @ 12 3/4
Dried Beef Seta	15 @ 15 1/2
Dried Beef Insides	16 1/2 @ 16 3/4
Dried Beef Knuckles	16 @ 16 1/2
Dried Beef Outsoles	12 @ 12 1/2
Regular Boiled Hams	19 @ 19 1/2
Smoked Hams	19 @ 19 1/2
Boiled Picnic Hams	15 @ 15 1/2
Cooked Loin Rolls	21 1/2 @ 21 3/4

SAUSAGE CASINGS.

F. O. B. CHICAGO.	13 @ 13 1/2
Rounds, per set	13 @ 13 1/2
Middles, per set	14 @ 14 1/2

Beef bungs, per piece	5 1/2 @ 5 3/4
Hog casings, as packed	25 @ 25 1/2
Hog casings, free of salt	50 @ 50 1/2
Hog middles, per set	12 @ 12 1/2
Hog bungs, export	13 @ 13 1/2
Hog bungs, large mediums	8 1/2 @ 8 3/4
Hog bungs, narrow	5 @ 5 1/2
Hog bungs, prime	2 @ 2 1/2
Imported wide sheep casings	80 @ 80 1/2
Imported medium wide sheep casings	87 @ 87 1/2
Imported medium sheep casings	60 @ 60 1/2
Imported narrow sheep casings	40 @ 40 1/2
Beef weasands	5 1/2 @ 5 3/4
Beef bladders, medium	22 @ 22 1/2
Beef bladders, small, per doz.	18 @ 18 1/2
Hog stomachs, per piece	4 @ 4 1/2

FERTILIZERS.

Dried blood, per unit	3.00 @ 3.02 1/2
Hoof meal, per unit	2.45 @ 2.47 1/2
Concent, tankage, 15% per unit	2.40 @ 2.42 1/2
Ground tankage, 12%	2.50 and 10c.
Ground tankage, 11% per unit	2.45 and 10c.
Ground tankage, 10% per unit	2.35 and 10c.
Ground tankage, 9 and 20%	2.25 and 10c.
Ground tankage, 6 and 35%	2.15 @ 2.16
Ground raw bone, per ton	25.00 @ 25.10
Ground steam bone, per ton	18.00 @ 18.10
Unground tankage, per ton less than ground	50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs. average	37.50 @ 37.60
Hoofs, black, per ton	25.00 @ 25.10
Hoofs, striped, per ton	30.00 @ 30.10
Hoofs, white, per ton	55.00 @ 55.10
Flat shin bones, 38 to 47 lbs. ave. ton	45.00 @ 45.10
Round shin bones, 38 to 49 lbs. ave. ton	52.50 @ 52.60
Round shin bones, 50 to 52 lbs. ave. ton	67.50 @ 67.60
Long thigh bones, 90 to 95 lbs. ave. ton	85.00 @ 85.10
Jaws, skulls and knuckles, per ton	25.00 @ 25.10

LARDS.

Prime steam, cash	9.32 1/2 @ 9.34
Prime steam, loose	8.80 @ 8.85
Neutral	11 @ 11 1/2
Compound	7 1/2 @ 7 3/4
Leaf	9 1/2 @ 10

STEARINES.

Prime oleo	11 @ 11 1/2
Prime city	10 @ 10 1/2
Mutton	10 1/2 @ 10 3/4
Tallow	6 1/2 @ 6 3/4
Grease	5 1/2 @ 5 3/4

OILS.

Lard oil, extra winter strained, tierces	71 @ 74
Extra No. 1 lard oil	49 @ 51
No. 1 lard oil	41 @ 43
No. 2 lard oil	35 @ 37
Oleo oil, extra	9 1/2 @ 9 3/4
Oleo oil, No. 2	9 @ 9 1/2
Oleo stock	9 1/2 @ 9 3/4
Neatsfoot oil, pure, tierces	59 @ 61
Acidless tallow oil, tierces	54 @ 55
Corn oil	4.25 @ 4.50

TALLOW.

Edible	7 @ 7 1/2
Prime city	7 @ 7 1/2
Choice country	6 @ 6 1/2
Packers' Prime	6 1/2 @ 6 3/4
Packers' No. 1	6 @ 6 1/2
Packers' No. 2	5 1/2 @ 5 3/4
Renderers' No. 1	6 @ 6 1/2

GREASES.

White, choice	6 1/2 @ 6 3/4
White, "A"	6 1/2 @ 6 3/4
White, "B"	6 @ 6 1/2
Bone	5 1/2 @ 5 3/4
Horse	5 1/2 @ 5 3/4
Yellow	5 1/2 @ 5 3/4
Brown	5 @ 5 1/2
Glue Stock	5 @ 5 1/2
Neatsfoot Stock	5 @ 5 1/2
Garbage Grease	4 1/2 @ 4 3/4

COTTONSEED OILS.

P. S. Y., loose	41 @ 42
P. S. Y., soap grade	40 @ 40 1/2
Soap, bbls., concn., 63 @ 65% F. A.	2 @ 2 1/2
Soap stock, bbls., reg., 50% F. A.	1 1/2 @ 1 3/4

COOPERAGE.

Tierces	1.42 1/2 @ 1.45
Barrels, ash	1.17 @ 1.20
Barrels, oak	1.17 1/2 @ 1.20

CURING MATERIALS.

Refined salt peter	4 1/2 @ 5 1/2
Boric acid, crystal to powdered	10 @ 11
Borax	7 1/2 @ 8 1/2
Sugar	8 1/2 @ 8 3/4
White, clarified	4 1/2 @ 4 3/4
Plantation, granulated	3 @ 3 1/2
Yellow, clarified	4 1/2 @ 4 3/4
Salt	15 @ 15 1/2
Ashton, in bags, 224 lbs.	32.25 @ 32.35
Eng. packing, in bags, 224 lbs.	1.45 @ 1.46
Michigan, medium, car lots, per ton	3.00 @ 3.01
Michigan, granulated, car lots, per ton	2.95 @ 2.96
Casing salt, bbls., 280 lbs., 2x @ 3x	1.25 @ 1.26

LOUIS A. HOWARD & Co.

Dealers
Office, Postal Telegraph Building
Warehouse, Union Stock Yards
Chicago

TALLOW	CRACKLINGS	GLUE STOCK
GRASS	NEATSFOOT OIL	FERTILIZERS
STEARINES	TALLOW OIL	BONE MEAL
HOOF MEAL	HOOF MEAL	HOOF MEAL

IF YOU WANT TO SELL, WRITE US

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$5.20@6.00
Medium to fair native steers.....	4.30@5.15
Poor to ordinary native steers.....	3.50@4.25
Oxen and stags.....	2.75@4.65
Bulls and dry cows.....	1.10@4.10
Good to choice native steers one year ago..	4.55@5.75

LIVE CALVES.

Live veal calves, prime to choice, per 100 lbs.....	\$8.75@10.00
Live veal calves, fair to good, per 100 lbs.....	7.50@ 8.50
Live veal calves, com. to mod., per 100 lbs.....	5.00@ 7.25
Live veal calves, culls, per 100 lbs.....	4.00@ 4.50
Live veal calves, buttermilks, per 100 lbs.....	3.25@ 4.50
Live veal calves, grassers, per 100 lbs.....	3.00@ 3.25

LIVE SHEEP AND LAMBS.

Live lambs, good to choice, per 100 lbs.....	\$7.25@8.75
Live lambs, common to fair, per 100 lbs.....	6.00@ 7.00
Live lambs, culls, per 100 lbs.....	4.50@ 5.50
Live sheep, good to choice, per 100 lbs.....	5.00@ 5.50
Live sheep, com. to fair, per 100 lbs.....	3.25@ 4.75
Live sheep, culls, per 100 lbs.....	2.00@ 3.00

LIVE HOGS.

Hogs, heavy weights (per 100 lbs.).....	\$6.80
Hogs, medium.....	6.80@ 6.90
Hogs, 140 lbs.....	6.90@ 7.00
Pigs.....	7.10
Roughs.....	6.10

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	9 @ 10
Choice native, light.....	8½ @ 10
Common to fair, native.....	6½ @ 8

WESTERN DRESSED BEEF.

Choice, native, heavy.....	9½ @ 9½
Choice, native, light.....	9 @ 9½
Native, common to fair.....	8 @ 8½
Choice Western, heavy.....	7½ @ 8
Choice Western, light.....	7 @ 7½
Common to fair Texas.....	6½ @ 7½
Good to choice heifers.....	7½ @ 8
Common to fair heifers.....	6½ @ 7
Choice cows.....	6 @ 6½
Common to fair cows.....	5½ @ 6
Good to choice oxen and stags.....	8½ @ 7½
Common to fair oxen and stags.....	8 @ 8½
Fleishy bologna bulls.....	4½ @ 5½
Fresh pork loins, Western.....	12 @ 13

BEEF CUTS.

No. 1 ribs, 13½c. per lb.; No. 2 ribs, 10½c. per lb.; No. 3 ribs, 7 to 8c. per lb.; No. 1 loins, 17c. per lb.; No. 2 loins, 14c. per lb.; No. 3 loins, 9c. per lb.; No. 1 chucks, 7½c. per lb.; No. 2 chucks, 6½c. per lb.; No. 3 chucks, 4c. per lb.; No. 1 rounds, 9c. per lb.; No. 2 rounds, 7½c. per lb.; No. 3 rounds, 6½c. per lb.	
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DRESSED CALVES.

Veals, city, dressed, prime, per lb.....	@ 14
Veals, good to choice, per lb.....	11½ @ 13
Western calves, prime, per lb.....	8½ @ 9½
Western calves, fair to good.....	7½ @ 8½
Western calves, common.....	6½ @ 7½

DRESSED HOGS.

Pigs.....	@ 9½
Hogs, heavy.....	@ 8½
Hogs, 150 lbs.....	@ 8½
Hogs, 160 lbs.....	@ 8½
Hogs, 140 lbs.....	@ 9

DRESSED SHEEP AND LAMBS.

Spring lamb, choice, per lb.....	@ 13
Spring lamb, good.....	12 @ 12½
Yearling lamb.....	10½ @ 11½
Sheep, choice.....	@ 10
Sheep, medium to good.....	9 @ 9½
Sheep, culls.....	8½ @ 9

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. average.....	14½ @ 14½
Smoked hams, 12 to 14 lbs. average.....	13½ @ 14½
Smoked hams, heavy.....	13½ @ 14½
Smoked Picnics, light.....	8½ @ 9½
Smoked Picnics, heavy.....	8½ @ 9½
Smoked shoulders.....	9½ @ 9½
Smoked bacon, boneless.....	14½ @ 15
Smoked bacon (rib in).....	13½ @ 14½

Dried beef sets.....	13 @ 13½
Smoked beef tongue, per lb.....	15½ @ 16
Pickled bellies, heavy.....	11½ @ 12

BONES, HOOFS AND HORNS.

Round shin bones, av. 50@60 lbs. cut.....	@ 75.00
Flat shin bones, av. 40@45 lbs. cut, per 100 bones, per 2,000 lbs.....	42.00 @ 45.00
Hooft, per ton.....	@ 30.00
Thigh bones, av. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.....	@ 80.00
Horns, 7½ oz. and over, steers, first quality, per ton.....	@ 250.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	75 @ 80c. a piece
Fresh cow tongues.....	50 @ 60c. a piece
Calves' head, scalded.....	30 @ 40c. a piece
Sweetbreads, veal.....	25 @ 25c. a pair
Sweetbreads, beef.....	18 @ 25c. a pound
Calves' liver.....	25 @ 50c. a piece
Beef kidneys.....	7 @ 12c. a piece
Mutton kidneys.....	1½ @ 3c. a piece
Livers, beef.....	@ 5c. a pound
Oxtails.....	6 @ 7c. a piece
Hearts, beef.....	6 @ 10c. a piece
Rolls, beef.....	10 @ 12c. a pound
Tenderloin beef, Western.....	15 @ 25c. a pound
Lambs' fries.....	6 @ 10c. a pair
Fresh pork, loins, city.....	12½
Fresh pork, loins, Western.....	12

BUTCHERS' FAT.

Ordinary shop fat.....	@ 3
Suet, fresh and heavy.....	@ 4½
Shop bones, per cwt.....	@ 35

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	80
Sheep, imp., wide, per keg, 50 bundles.....	\$40.00
Sheep, imp., medium, per bundle.....	60
Sheep, imp., per bundle, narrow.....	44
Sheep, imp., Russian Rings.....	—
Hog, American, free of salt, in tierces or bbls., per lb., f. o. b.....	50
Hog, American, kegs, per lb., f. o. b.....	50
Beef, rounds, per set, f. o. b. Chicago.....	13
Beef, rounds, per set, f. o. b. New York.....	14
Beef, rounds, per lb.....	3
Beef, bungs, piece, f. o. b. New York.....	6½
Beef, bungs, per lb.....	5
Beef, middles, per set, f. o. b. Chicago.....	40
Beef, middles, per set, f. o. b. New York.....	42
Beef, middles, per lb.....	6½
Beef, weasands, per 1,000, No. 1s.....	@ 5½
Beef weasands, per 1,000, No. 2s.....	2½ @ 3

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	15½	17
Pepper, Sing., black.....	12	13½
Pepper, Penang, white.....	15	16½
Pepper, red Zanzibar.....	11	14
Pepper, shot.....	14	—
Allspice.....	7	9½
Coriander.....	6	8
Cloves.....	17	20
Mace.....	47	52

SALTPETER.

Crode.....	4½ @ 4½
Refined—Granulated.....	4½ @ 5
Crystals.....	5 @ 5½
Powdered.....	5½ @ 5½

GREEN CALFSKINS.

No. 1 skins.....	\$0.19
No. 2 skins.....	.17
No. 1 B. M. skins.....	.17
No. 2 B. M. skins.....	.15
No. 1, 12½-14.....	1.90
No. 2, 12½-14.....	1.65
No. 1 B. M., 12½-14.....	1.70
No. 2 B. M., 12½-14.....	1.50
No. 1 kips, 14-18.....	2.05
No. 2 kips, 14-18.....	1.90
No. 1 B. M. kips.....	1.90
No. 2 B. M. kips.....	1.80
No. 1 heavy kips, 18 and over.....	2.50
No. 2 heavy kips, 18 and over.....	2.30
Branded skins.....	.11
Branded kips.....	1.40
Heavy branded kips.....	1.65
Ticky skins.....	.11
Ticky kips.....	1.50
Heavy ticky kips.....	1.75
No. 3 skins.....	.11

DRESSED POULTRY.

FRESH KILLED—100D.

Turkeys—Average lots, old.....	@ 15
Poor to medium, old.....	@ 12
Spring, dry-picked.....	@ 18
Spring, scalded.....	@ 15
Chickens, Spring—Pa., broilers, dry-picked, fancy.....	@ 22
Pa., dry-picked, broilers, av. run.....	@ 16
Pa., roasting, dry-picked, fancy.....	@ 18
Pa., roasting, dry-picked, av. run.....	@ 15
Other Pa. and N. Y. broilers, dry-picked, fancy.....	@ 18
Other Pa. and N. Y. broilers, dry-picked, average run.....	@ 15
Other Pa. and N. Y., roasting, dry-picked, fancy.....	@ 15
Other Pa. and N. Y., roasting, dry-picked, average run.....	@ 14
Western, dry-picked, milk-fed, fancy.....	@ 13
Western, dry-picked, other fancy.....	@ 12
Western, dry-picked, average.....	9½ @ 10
Ohio, and Mich., scalded, fancy.....	@ 11½
Western, scalded, average.....	9 @ 9½
Southern and S'western, average run.....	9 @ 9½
Poor.....	6 @ 8
Fowls—Philadelphia, dry-picked, fancy.....	@ 13½
Philadelphia, dry-picked, average run.....	@ 12½
Western, dry-picked, selected, bbls.....	—
Western, dry-picked, poor to medium.....	8½ @ 9½
Western, dry-picked, average run.....	@ 11
Southern and Southwestern, dry-picked, fancy.....	9 @ 10
Western, scalded, fancy.....	—
Western, scalded, average run.....	@ 10
Western, scalded, poor to medium.....	6 @ 8
Other Poultry—Old cocks, dry-picked.....	@ 8½
Old cocks, scalded.....	8 @ 8½
Squabs, prime white, 8 lbs. to doz., per dozen.....	@ 3.75
Squabs, prime white, 7 lbs. to doz., per dozen.....	@ 3.25
Squabs, prime white, 6@8½ lbs. to doz., per dozen.....	@ 2.50
Squabs, mixed, per dozen.....	1.75 @ 2.00
Squabs, dark, per dozen.....	1.50 @
Squabs, culls, per dozen.....	.50 @ 75

LIVE POULTRY.

Spring Chickens.....	@ 10½
Fowls, per lb.....	@ 10½
Roosters, per lb.....	@ 6½
Turkeys, per lb.....	@ 14
Ducks, per pair.....	30 @ 80
Geese, per pair.....	50 @ 1.50
Live pigeons, per pair.....	@ 25

GAME.

Woodcock, per pair.....	\$1.00 @ 1.50
Grouse, per pair.....	2.50 @ 3.00
Partridge, per pair.....	2.25 @ 2.75
Salp—English, per dozen.....	2.50 @ 2.75
Yellow-leg, per dozen.....	2.50 @ 3.50
Plover—Golden, per dozen.....	4.00 @ 4.50
Grass, per dozen.....	3.00 @ 3.50
Foreign, black.....	3.00 @ 3.50
Wild Ducks—Canvasback, per pair.....	3.00 @ 3.50
Redhead, per pair.....	2.00 @ 2.50
Blackhead, per pair.....	75 @ 1.00
Mallard, per pair.....	1.50 @ 1.75
Blue Wing Teal, per pair.....	.75 @ 1.10
Green Wing Teal, per pair.....	.85 @ .85
Ruddy, per pair.....	1.00 @ 1.25
Widgeon, per pair.....	.25 @ .50
Common, per pair.....	.25 @ .40
Venison—Foreign, fresh saddles, pound.....	.35 @ .45
Domestic, frozen, whole deer.....	.16 @ .30

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	\$22.00 @ 23.00
Bone meal, raw, per ton.....	25.00 @ 25.50
Dried blood, West, high grade, fine.....	2.92½ @ 2.95
Nitrate of soda—spot.....	2.85
Bone black, discard, sugar house del. New York.....	15.00 @ 16.00
Dried blood, N. Y., 12@13 per cent. ammonia.....	2.85
Tankage, 9 and 20 p. c., f. o. b. Chicago.....	2.45 and 10c.
Tankage, 6 and 35 p. c., f. o. b. Chicago.....	@ 13.00
Garbage tankage, f. o. b. New York.....	@ 11.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate.....	2.75 @ .10
Wet, acidulated, 6 p. c. ammonia per ton.....	2.45 @ .85
Sulphate ammonia gas, for shipment, per 100 lbs.....	3.10 @ 3.15
Sulphate ammonia gas, per 100 lbs. spot.....	3.10 @ 3.15
Sulphate ammonia bone, per 100 lbs.....	3.05 @ 3.10
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @ 7.75
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,340 lbs.....	8.50 @ 8.75
The same, dried.....	3.75 @ 4.00

POTASHES, ACCORDING TO QUANTITY.

Kalnit, shipment, per 2,240 lbs.....	8.95 @ 9.50
Kalnit, ex-store, in bulk.....	9.00 @ 10.05
Kieserit, future shipment.....	7.00 @ 7.25
Muriate potash, 80 p. c., ex-store.....	1.95 @ 2.05
Muriate potash, 80 p. c., future shipment.....	1.90 @ 2.00
Double manure salt (46@48 p. c., less than 2½ p. c. chloride) to arrive per lb. basis 45 p. c.....	1.16½ @ 1.20½
Sulphate potash, to arrive (basis 90 p. c.).....	2.18½ @ 2.27½
Sylvinit, 24 to 36 p. c., per unit, S.P.....	.30 @ .40

LIVE STOCK REVIEWS

CHICAGO

(Special Letter to The National Provisioner from Bowles Live Stock Commission Co.)

Union Stock Yards, Chicago, Oct. 30.

CATTLE.—Last week's run of native cattle amounted to over 80,000 and prices broke. The run this week is lighter; the total receipts first three days, 52,705, were 10,000 less than the same period a week ago and 12,000 less than the corresponding period last year. The arrivals were: Monday, 24,003; Tuesday, 8,702; Wednesday estimated 20,000. The moderate run at the opening of the week resulted in a general advance of 10c. @ 15c. A steady market prevailed Tuesday, and all good cattle to-day sold strong to 10c. higher. A general advance of about 25c. has been scored on the bulk of the cornfed native steers as compared with a week ago. 54 head of prime steers, average 1,416 pounds, sold to-day at \$7.20. Several good-sized bunches went at \$7@7.10, averaging 1,435 to 1,562 pounds, principally to New York buyers, and a considerable number of good quality fat, strong weight steers at \$6.50@6.90. Some prime 1,132 pounds yearlings brought \$6.75. The bulk of the good to choice shipping steers went at \$5.75@6.40. The quality of the arrivals is not as good as earlier in the season, there being a larger percentage of short fed, half fattened undesirable killing steers noted in the receipts. Big strings of this class of cattle going at \$4.25@5.25. The shipping and export demand has been light, and it is well that the receipts this week have been comparatively small. For the next thirty days we anticipate a liberal movement of common cattle to market, including beef steers, feeders and she stock. This kind are likely to sell lower while the good cornfed steers are expected to meet with a good outlet.

Arrivals of range cattle at Chicago for the season thus far to date 293,000, against 320,000 the same period last year, and about 200,000 the corresponding period in 1904. The run of Westerns the first three days this week 9,000, against 15,000 same period last week. A similar sharp decrease is noted at the outside markets, and we are now practically at the end of the season for shipments from the northwest ranges, although a few stragglers will doubtless continue to come for a few weeks. Prices this week are 10c. @ 15c. higher with the bulk of the range beefs selling fully as high as any time this season. A few lots at \$5.15@5.50, the bulk at \$4.25@4.75, poor lots under \$4, cows largely \$3.35@3.75, best up to \$4.25. With a sharp falling off in the arrivals of Western range cattle at Chicago and the outside markets a broader demand has prevailed for native butcher stock. This class of cattle has arrived in moderate numbers, and has met with good inquiry at 10c. @ 15c. higher prices this week. Stock heifers are coming freely in anticipation of rough weather in the country, and are slow sellers at low prices. Skinny old canners are hard to sell and some are being condemned. Medium to good canners are selling readily at \$1.50@2.25. Veal calves unchanged. Bulls active and steady. The yards have been flooded with common quality stockers and feeders. The light weight stuff is especially hard to sell, and the market is at the low point of the season on low grade stuff. Good quality strong weight dehorned feeders continue in good demand at steady prices. Stock heifers in liberal supply and poor demand.

HOGS.—The light receipts of hogs during the latter half of last week seemed to cause an uneasiness among the buyers, and the market advanced 10@15c. from Wednesday's average. Saturday the very best hogs made \$6.55, but packing grades ruled weak and closed 10c. lower. Monday of this week the receipts were 27,305; choice hogs of all weights were in active demand at the opening of the market. Shippers had a few urgent orders, which were quickly filled, and this seemed to set the speculators going to purchase rather freely, afterwards closing out at a loss for our local packers continued their bearish tactics, and the trade closed weak and fully 10c. lower. Tuesday's receipts, 22,766,

exceeded all expectations. The market ruled weak, and while a few of the best hogs sold but 10c. lower, the general run of prices was 15@20c. lower than those which prevailed at the opening on Monday. To-day (Wednesday) receipts estimated at 20,000. Notwithstanding continued light runs a weak feeling prevailed, and the market, which opened about steady, closed dull and 5c. lower. There is a little better tone to the provision trade to-day, but there is nothing in the outlook to favor any more than temporary improvements. Eastern markets are relatively lower than Chicago, and packers who are located at Eastern points are purchasing most of their hogs at nearby markets, which makes quite a little difference in competition at this point and leaves the situation practically in the hands of our local packers. We continue to advise liberal marketing of all hogs that are fat and in good condition. Selected butchers, 190@240 lbs., \$6.30@6.35; heavy butchers, 250@300 lbs., \$6.30@6.40; choice heavy, 300 lbs. and upwards, \$6.05@6.20; choice light, 150@180 lbs., \$6.20@6.30; light mixed, 200@230 lbs., \$6.15@6.25; mixed packers, 2.40@2.80 lbs., \$6@6.15; heavy packers, 300@400 lbs., \$5.80@6.00; rough packers, in small lots, \$5.50@5.75; hogs, \$3.50@4.00; pigs, under 100 lbs., \$5.25@5.50; pigs, 100@130 lbs., \$5.85@6.15.

SHEEP.—Monday's supply of sheep was above expectations, but better Eastern outlet gave strength to the demand on all good killing grades of sheep, yearlings and lambs, and both feeder and breeder buyers were active. Lambs on killing account sold 10@15c. higher than close of last week with feeders steady. Yearlings were scarce and 10@15c. higher, while aged sheep found ready sale at steady to strong last week's prices. 24,000 on sale Tuesday and market ruled steady strong at Monday's prices; 28,000 on sale to-day and a good demand for good to choice fat wethers, ewes, yearlings and lambs, but buyers were a mite indifferent on fair and medium lambs and a prime lot of 84 Western yearlings, Iowa fed, landed at \$6.85, and the Klinek wethers from Montana sold at \$5.50, and some extra native wethers reached \$5.75, and desirable fat ewes landed from \$5.10@5.50, with a top of \$7.75 on native lambs and \$7.50 on Westerns. It now seems a steady to strong market must prevail on all good fat sheep as well as lambs for some time as there is nothing in sight to indicate an over-supply, and where sheep and lambs are unfinished there need be no rush to reach market, as the higher the finish the higher the price. We quote good to choice wethers from \$5.25@5.65; feeders, \$5@5.20; good to choice range ewes, \$5@5.35; good to choice natives, \$5.20@5.65; native breeders, \$5@5.50; Westerns, \$5@6.25, aged to choice two-year-olds and \$6@6.50 for yearlings; fair to medium killing ewes, \$4.25@5, and culls, \$2.50@3.50; feeding ewes, \$4@4.50; choice to extra yearling wethers, \$6.25@6.85; medium, \$5.75@6.10; feeders, \$5.50@5.75; good to choice fat lambs, \$7.25@7.75; mediums, \$6.75@7.25; culls, \$5@6; feeding lambs, \$6.30@6.65; bucks, \$3@4; breeding grades, \$4.25@5.50.

KANSAS CITY

(Special Wire to The National Provisioner.)

Stock Yards, Kansas City, Nov. 2.

CATTLE.—Receipts this week, 70,300; last week, 74,500; same week last year, 74,600. Range cattle from Colorado, New Mexico and the Panhandle make up the bulk of the supply, for cattle are scarce. Grass cattle from native territory are about all in. All grades steady, toppy kinds firm; best fed steers, \$5.60@6.25, but market not fully tested; short fed steers, \$4.50@5.30; grass steers, \$3.60@5.00; cows, \$2.40@3.75; heifers, \$3.00@4.60; bulls, \$2.25@3.50. Best veals, \$6.50; heavy calves, \$3.00@4.00. Quarantine cattle strong; steers, \$3.00@4.50; cows, \$2.25@3.00. Stockers and feeders are steady.

HOGS.—Receipts this week, 48,600; last week, 43,400; same week last year, 61,100. Prices declined 5@15c. the first three days,

the most on heavy hogs. The market was stronger yesterday and to-day; half the loss was regained; top, \$6.27½ for both heavy and mixed hogs; lights, \$6.25; bulk of sales, \$6.17@6.25. Closing markets are strongest each day, showing that the sluggish attitude of buyers is more or less assured.

SHEEP.—Receipts this week, 25,100; last week, 37,600; last year, 22,200. Both sheep and lambs are 20@30c. higher this week, with a better top. Supplies of good grades are small; range season nearly over. Choice native lambs, \$7.60; fair to good lambs, \$6.75@7.40; yearlings, up to \$6; wethers, \$5.60; ewes, \$5.30.

HIDES are steady; green salted, 10@12½c.; bulls and stags, 9½c.; glue, 7c.; uncured, 2c. less; dry flint butcher, 20@22c.; culls, 13c.; sheep pelts, 13@16c.

Packers' purchases this week:

	Cattle.	Hogs.	Sheep.
Amer. D. B. & P. Co.	750		
Armour	8,986	13,265	3,975
Cudahy	6,577	7,955	2,095
Fowler	1,322		1,223
Morris	6,926	7,625	2,006
Ruddy	1,069		
Schwarzschild	5,510	9,053	4,225
Swift	9,174	10,383	5,314

ST. JOSEPH

(Special Letter to The National Provisioner.)

St. Joseph, Mo., Oct. 30.

Quite liberal receipts of cattle to-day were made up largely of she stock and common grades of steers. The offerings of fat native steers were fairly liberal, but the quality was the commonest seen here in the last month. There was nothing good enough to sell above \$5.35, and the bulk sold at \$4.60@5.15. Prices were about steady, but the market was slow in movement, due largely to the fact of the common quality, as the dressed beef men would gladly welcome a fairly liberal number of fully fat cattle and not so many of the warmed-up kind. Westerns sold slowly, but steady, as did also the small consignment of Southern cattle in quarantine division. Demand continues very active for all kinds of dressed beef and butcher cows and heifers, and prices are ruling firm while canners continue to sell about steady. Absolutely no change is noted for the market for stockers and feeders. Increased supplies of good heavy steers for the feed lots would meet ready reception, but the country refuses to take hold of common and light stuff.

There is some evidence of increasing volume in the movement of hogs, and packers are playing their hand for all it is worth in a bear movement in prices. To-day's quite liberal receipts at all river points was the signal for forcing a break of 10@15c. all along the line. Sellers were slow to accept the situation, and the result was a draggy condition of trade, but the packers finally won out, and bought supplies at the full decline, the bulk of hogs selling \$6.07½@6.20, with the top at \$6.22½. It remains to be seen whether the country will play into the hands of packers and market hogs freely, or whether they will play their old game of curtailing their shipments on breaks.

The receipts of sheep and lambs continue very light, as they perhaps will at this point until the fed stock is ready to move. A few warmed-up muttons are arriving and selling at very good prices, the market at this point at present considered being in a very strong condition.

OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Oct. 30, 1906.

Cattle receipts last week were the smallest of the range season, the snow

JOSEPH E. SCHOEN

57-240 La Salle St., Chicago

Analytical and Consulting Chemist
Chemical Engineer

SPECIALTIES—Packinghouse and Allied Industries, Food and Manufacturing Processes

storm early in the week cutting down supplies all over the West. Eastern markets were liberally and sharply lower, but the small supply effectually prevented any decline here. Corn fed beefs ruled firm throughout, and Western rangers advanced 10@15c. in many cases. Cow stuff showed the greatest advance, however, and closing prices were 25 to 50c. higher for the week. Trading in stockers and feeders was not very extensive on account of the bad weather, but there was little noteworthy change in prices. This week supplies have been more liberal and the market has developed some weakness. Short fed beefs and light and medium weight feeders are off 10@15c., while good fat beefs and cows of all kinds are fully steady.

Aside from the small receipts the conditions in the hog market have been rather bearish, and prices are lower all along the line. Eastern markets are dull and the shipping demand from there has fallen off sharply of late, so that packers have been able to force prices down more in line with provisions. The range of prices is narrow with choice butcher and light grades at the top and rough heavy packers at the bottom of the list. To-day there were only about 6,000 head on sale, and the market was pretty close to a dime lower. Tops brought \$6.22 as against \$6.25 last Monday, and the bulk of the trading was at \$6.00@6.10, as against \$6.10@6.15 a week ago.

Decreased sheep receipts caused an advance in prices for killing grades last week, but there was little change in feeder grades. Packers are still keen buyers of fat stock of all kinds at strong prices, and the demand from feeder buyers shows no let up. October receipts will exceed 400,000 head and break all previous records at this market. Prices were also the highest on record for this time of the year. Quotations on killers: Good to choice lambs, \$7.00@7.25; fair to good lambs, \$6.75@7.00; good to choice yearlings, \$5.50@6.35; fair to good yearlings, \$5.25@5.50; good to choice wethers, \$5.00@5.55; good to choice ewes \$4.50@5.25. Quotations on feeders: Lambs, \$5.20@6.65; yearlings, \$5.25@5.70; wethers, \$4.75@5.15; ewes, \$3.50@4.60; breeding ewes, \$4.75@5.25.

NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO OCTOBER 29, 1906.

	Beef.	Cows.	Calves.	Sheep.	Hogs.
Jersey City	4,355	—	1,070	13,518	13,975
Sixtieth street	1,750	50	5,450	12,555	—
Fortieth street	—	—	—	—	19,848
Lehigh Valley	5,005	—	—	—	—
Weehawken	908	—	—	169	—
Scattering	64	72	24	3,750	—

Totals	12,708	114	4,622	26,266	37,573
Totals last week	12,596	115	6,528	31,644	38,259

WEEKLY EXPORTS

	Live Cattle.	Live Sheep.	Qrs. of Beef.
Schwartzschild & S., So. Borie....	405	—	—
S. & S., So. Minnesota.....	425	—	1,900
Schwartzschild & S., So. St. Louis.	425	—	1,300
Schwartzschild & S., So. Idaho....	100	—	—
S. & S., So. St. Outbert.....	150	—	—
J. Shamberg & Son, So. Borie....	400	—	—
J. Shamberg & Son, Minnesota.....	425	—	—
Morris Beef Co., So. Borie.....	—	—	4,000
Morris Beef Co., So. Baltic.....	—	—	2,400
Swift Beef Co., So. Baltic.....	—	—	1,200
Armour & Co., So. St. Louis.....	—	—	2,600
Cudahy Packing Co., So. Louisiana.	—	—	1,100
Miscellaneous, So. Bermudian.....	48	189	—
L. S. Dillenback, So. Uller.....	—	25	—
Total exports	1,963	214	14,500
Total exports last week	1,900	20	11,790

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO OCTOBER 29, 1906.

	Live Cattle.	Live Sheep.	Qrs. of Beef.
Exports from:			
New York	1,963	214	14,500
Boston	3,726	1,052	12,522
Baltimore	532	—	—
Philadelphia	648	—	500
Portland	306	—	—
Montreal	2,890	962	—
Exports to:			
London	3,548	—	9,950
Liverpool	4,288	1,052	17,632
Glasgow	925	—	—
Bristol	587	962	—
Manchester	379	—	—
Hull	100	—	—
Antwerp	150	—	—
Bermuda and West Indies.....	48	214	—
Totals to all ports.....	10,025	2,228	27,582
Totals to all ports last week.....	8,590	2,108	19,120

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centres for the week ending October 27:

CATTLE.

Chicago	48,800
Omaha	9,900
Kansas City	42,445
St. Joseph	14,125
Sioux City	2,951
Wichita	150
New York and Jersey City.....	10,869
Fort Worth	14,553
Detroit	1,133

HOGS.

Chicago	90,376
Omaha	19,500
Kansas City	49,106
St. Joseph	23,181
Cudahy	11,049
Sioux City	9,251
Ottumwa	14,130
Cedar Rapids	6,100
Wichita	2,683
Bloomington	2,151
New York and Jersey City.....	37,573
Fort Worth	8,240
Detroit	8,893

SHEEP.

Chicago	63,736
Omaha	13,050
Kansas City	16,958
St. Joseph	5,105
Cudahy	155
Sioux City	281
New York and Jersey City.....	28,052
Fort Worth	1,010
Detroit	982

GENERAL MARKETS

LARD IN NEW YORK.

Western steam scarce and nominal, about \$9.85; city steam, \$9.60@9.70; refined Continent, tcs., \$10.10; do., South America, tcs., \$10.75; kegs, \$11.75. Compound, \$7.75@8.

HOG MARKETS, NOV. 2.

CHICAGO.—Receipts, 15,000; 5c. higher; \$5.80@6.47½.

KANSAS CITY.—Receipts, 6,000; strong; \$6.12½@6.22½.

OMAHA.—Receipts, 3,000; strong; \$5.95@6.22½.

ST. LOUIS.—Higher; \$5.90@6.35.

INDIANAPOLIS.—Receipts, 7,000; higher; \$6.20@6.55.

EAST BUFFALO.—Receipts, 6,800; higher; \$6.25@6.60.

CLEVELAND.—Receipts, 45 cars; higher; \$6.25@6.45.

LIVERPOOL.

(By Cable to The National Provisioner.)

Liverpool, Nov. 2.—Beef, extra India mess, tierces, 70s.; pork, prime mess, Western, 81s. 3d.; shoulders, 39s.; hams, short clear, 56s. 6d.; bacon, Cumberland cut, 51s. 6d.; short ribs, 55s.; long clear, 28@34 lbs., 54s. 6d.; do., 35@40 lbs., 54s.; backs, 46s. 6d.; bellies, 58s. Tallow, 28s. Turpentine, 49s. Rosin, common, 49s. Cheese, white, 61@62s.; do., colored, 61@62s.; nominal. American steam lard (Hamburg), 46½ marks; prime Western lard, tcs., spot, 49s.; do., American refined, 28-lb. pails, 47s. 9d. Tallow, Australian (London), 36s. 4½d. Cottonseed oil, refined (Hull) 25s. 6d. Refined petroleum (London), 67-16d. Linseed (London), La Plata, November and December, 41s. 3d.; Calcutta, 42s. 9d. Linseed oil (London), 20s. 6d.

OLEO AND NEUTRAL LARD.

While all provisions have scored advances in this week, oleo oil has practically been standing still, and has not yet shared the boom which has taken place along the entire provision list. And the same may be said of neutral lard, which article has also ruled very quiet during the present week. There is a scarcity of provisions all over the world, and that makes for the present a very strong market, which is likely to last through the month of November. Good butter oil is not obtainable, the stocks being entirely exhausted, although fancy prices are bid for same for immediate shipment.

FRIDAY'S CLOSINGS.

Provisions.

Cash lard is very scarce and favoring sellers in price. Otherwise the market is a little irregular and tamer for the day. Chicago stocks: 17,000 bbls. contract pork (21,728 bbls. October 1), 19,000 bbls. other pork (24,642 bbls. October 1), 27,000 tcs. contract lard (55,068 tcs. October 1), 7,500 tcs. other lard (12,016 tcs. October 1), 8,000,000 lbs. ribs (15,938,225 lbs. October 1).

Cottonseed Oil.

The market opened easier and quieter, with freer offers to sell, particularly the late "futures," and after the first call a further decline, with January sold at 35c., and further offered at 35c. Early prices: November, 38½@39c. on call; December, 36½@36¾c., afterwards offered at 36½c., with 36c. bid; January 35c.; February (call), 35@35½c.; after call about 35c.; March 35@35½c. on call, and after call about 35c.; May, 35@35½c. Sales 100 bbls. November, 39c.; 100 December, 36¾c., and after the "call" 800 bbls. May at 35½c.; 2,000 bbls. January at 35c. December crude at Southeast mills offered at decline to 28c.

Tallow.

Market continues strong and practically unchanged in features from those in the review.

Oleo Stearine.

Firm at 11c. asked in New York, and 11c. in Chicago, on sales.

TRADE GLEANINGS.

(Continued from page 17.)

The packing plant of H. Moffatt & Company at San Francisco, Cal., has been seriously damaged by fire.

The Benjamin N. Moore & Sons Company of Boston, Mass., has been incorporated to deal in hides, skins, etc., with \$150,000 capital stock. Treasurer, J. T. Moore of Boston.

The Pinetops Oil and Guano Company of Pinetops, N. C., has been incorporated with W. J. Webb, president; W. L. Reason, secretary-treasurer and manager. The company has purchased and will operate the 10-ton mill of the St. Louis Oil Company, and will establish a guano plant in connection.

LATE REFRIGERATION NOTES.

New York, N. Y.—Conron Bros. Company, Tenth avenue and 13th street, contemplate the installation of two 100-ton refrigerating machines to supply the new wholesale meat market district at Brook and Westchester avenues, the Bronx. They are asking for proposals.

Port Richmond, S. I.—The Port Richmond Hygeia Ice Company is making extensive alterations to its plant.

Booneville, Ind.—The City Ice and Cold Storage Company is being organized with a capital stock of \$25,000.

Greensboro, N. C.—The Southern Ice and Cold Storage Company has been incorporated with a capital stock of \$75,000 by J. R. A. Powers, Thomas A. Armstrong, William Armstrong and H. M. Armstrong.

Aiken, S. C.—The Aiken Artesian Ice and Lighting Company has amended its charter, changing name to the Aiken Ice Company and increasing its capital stock from \$15,000 to 25,000.

Manatee, Fla.—The plant of the Manatee Ice Company has been destroyed by fire. Loss \$38,000.

SWIFT CHANGE AT ANTWERP.

The offices of the Swift Packing Company at Antwerp, Belgium, where F. H. Escoube, Continental representative, has his headquarters, have been removed to No. 32, Quai Jordens.

Retail Section

MILWAUKEE BUTCHERS ELECT.

The Milwaukee Retail Marketmen's Association has elected the following officers for the ensuing year, beginning with Nov. 1: President, Hubert Sommer; vice-president, Albert Erdmann; recording secretary, Emil Priebe; financial secretary, Henry Buel; treasurer, C. F. Turck; guards, C. Wegemann and F. Fehrer.

INVESTIGATE KOSHER MEAT.

Patrons of kosher meat dealers in Lynn, Mass., held a mass meeting last Sunday to discuss the question of their meat supply. It was charged that butchers were selling them meat as kosher which was treif or unclean under the religious law. Inspectors will be appointed to investigate shops and the kosher card must be hung out where such meat is sold.

THINGS TO REMEMBER.

Have you ever noticed:

That the clerk who talks with his customer and not at him always has a customer to talk with.

That the fellow who thinks he controls the trade soon finds out he can't even control himself.

That cheerfulness is catching, and that there is always room in the store for a smiling countenance.

That in successful stores the floor is not used as a waste basket, nor the counter for a catch-all.

That the salesman who gets the customer's attention gives him his.

That there is no substitute or anything else just as good as the truth.

That clean hands and clean linen make a favorable impression, while the other kind doesn't.

That a good clerk never makes the same error twice, while an indifferent one does and generally loses out.

That you don't need to tell of your ability if you possess any. Those interested will find out.—The Keystone.

LOCAL AND PERSONAL.

J. U. Clark has opened a new meat market at Hardy, Neb.

I. W. Phillips has opened a new butcher shop at Milton, Ore.

John Bollinger will open a new meat market at Myerstown, Pa.

Rock & Son are to open a new meat market at Springfield, Mo.

Joseph De Plura has opened a meat market at Park View, Pa.

Henry Doerr has opened a branch meat market at Altoona, Pa.

Murray & Fay have opened a new butcher shop at Seattle, Wash.

Fire destroyed the Larsen & Jensen meat market at Tolley, N. D.

T. B. Woodford has opened a new meat market at Oswego, Kan.

A. L. Jackson has engaged in the meat business at Molson, Wash.

Walling & Latta will open a new meat market at Chewelah, Wash.

Myers Bros. have engaged in the meat business at North Loup, Neb.

Whistler & Peterson have opened a new butcher shop at Oxford, Neb.

Leonard Stiefvater has opened a new meat market at Amsterdam, N. Y.

J. E. Prokop has sold his meat market at Milligan, Neb., to Jos. Kotas.

C. C. Roby has sold his butcher shop at Morgan, Tex., to J. R. Carter.

Monahan & Schnier will open a new meat and grocery store at Quincy, Ill.

J. F. Frantz has sold his butcher shop at Granger, Iowa, to John Wright.

J. J. Mayer has recently engaged in the meat business at Spokane, Wash.

A new meat market will be opened at Weatherly, Pa., by John Bayles.

Lewis & Metzger have opened a new butcher shop at Independence, Kan.

Charles Smart has sold his meat business at Rockford, Wash., to B. W. Gates.

Miller Bros. have sold their meat business at Kincaid, Kan., to J. T. Aldridge.

J. R. Cruse has purchased the meat business of W. M. Prosser at Pine, Col.

C. W. Elliott has sold his meat business at Belleville, Kan., to George Garber.

C. Jansen has purchased the meat market of O. A. Ontjes at Arlington, Iowa.

A. Carter has succeeded to the meat market of Carter & Cunningham at Erie, Kan.

Walter Riley has purchased the meat market of A. A. Scott at Rosalia, Wash.

S. C. Shaffer has sold his meat market at Covington, Okla., to W. C. Watson.

The butcher shop of B. W. Sniffon at Bristow, Iowa, has been destroyed by fire.

John Swope has purchased the meat market of T. W. Seabold at Fort Wayne, Ind.

Rich & Inglefield have purchased the meat business of Taylor Bros. at Sedan, Kan.

J. D. Newcom has purchased the butcher shop of Schmehl Bros. at Arlington, Neb.

William Thudium has reopened the Prescott cash meat market at Prescott, Ariz.

The meat market of E. A. Perkins at Lake Charles, La., has been destroyed by fire.

The meat market of Weightman Bros. at Rawlins, Wyo., has been destroyed by fire.

Sloan & Marsden have sold their meat market at Thayer, Mo., to C. H. Fawcett & Son.

H. Slaght has sold his meat business at Colorado City, Col., to Herman & Sommers.

H. Weber has purchased the meat business of Aytch & Lemons at Forrest, Idaho.

The death is reported of John De Ville, a well-known meat dealer of Spokane, Wash.

Edward Treadway has purchased the butcher shop of Wiley Wells at Nardin, Okla.

P. C. Wightman has purchased the meat business of Miles & Hansen at Payson, Utah.

J. J. Raab has been succeeded in the meat business by Raab & Fowler at Helena, Mont.

F. J. Robinson has purchased the butcher shop of F. H. Peck at Weeping Water, Neb.

Joe Carver has been succeeded in the meat business by Brown & Carver at DeQueen, Ark.

A. F. Drake & Son have sold their meat business at Odell, Neb., to Raney & Hageman.

Koch & Johnson have succeeded to the meat market of Koch & Van Buren at Fredonia, Kan.

TALKS BY THE MANAGER=No. 24



One thing I can say about S & S Skinning knives that ought to be enough—they are used steadily in the largest packing houses in the country.

Not only because our skinning knife is made of a steel that will absolutely hold its edge under the severest use, but because it is designed by practical men.

It is shaped so you can work with it without tiring the hand unduly.

Look at the picture, and you will see what we mean.

Every S & S knife is guaranteed. I should think that fact alone would recommend it to you.

(Signed) THE MANAGER

NATIONAL CUTLERY CO.

Detroit, U. S. A.

J. F. Towson has succeeded to the meat market of J. F. Towson & Co., at Laramie, Wyo.

Ford & Rhodes have purchased the meat business of King & Dewert at Schell City, Missouri.

J. A. Cockman has been succeeded in the meat business at Thayer, Mo., by Cockman & Sloan.

Pittman & Campbell have been succeeded in the meat business by Pittman & Davis at Murray, Idaho.

Christopher Grubb has entered into partnership with G. H. Eagle in the meat business at Winchester, Va.

S. F. Cranston has sold his interest in the Baker City Packing Company at Baker City, Ore., to W. Dudley.

The William A. Adler Company, of Milwaukee, Wis., has been incorporated with \$25,000 capital stock to conduct a wholesale meat business.

John P. Cullen Company, provision dealers, 173 Cambridge street, Boston, Mass., has made an assignment for the benefit of its creditors of its stock, fixtures, horses, wagons, etc., to Henry C. Atwill.

The Philadelphia Cash Grocery Company, of Trenton, N. J., has been incorporated with \$75,000 capital stock to deal in groceries, provisions, meats, etc., by S. S. Bloom, Philadelphia, and H. L. Zorn and L. Zorn, of Trenton.

THE MEAT SUPPLY OF PARIS.

In writing on the meat supply of Paris and the history of the trade there, Consul-General Frank H. Mason reports that prior to the year 1810 the butchers of Paris slaughtered animals in the streets and public squares, but at that time municipal slaughter houses were established where animals intended for human food are inspected and the whole process of slaughtering and disposal of the meat and offal are kept under official surveillance.

There are in Paris three principal abattoirs, the largest of which, La Villette, is in the northern quarter of the city; Vaugirard, which was opened in 1898 and replaced the old slaughter house of Grenelle, and Villejuif, where horses are slain for food. Any butcher may slaughter animals at these abattoirs on payment of a tax of 2 francs (40 cents) per 100 kilograms (220 pounds) on the meat so prepared. Butchers of the more important class and specially licensed are permitted to sell the meat which they have thus provided directly to the smaller dealers who keep retail meat stores throughout the city. Inspectors are in constant attendance, and any meat found infected with disease or otherwise unfit for food is saturated with petroleum and condemned.

Living animals which are found to be contaminated are required to be sold for a nominal price to the "knacker," and this regulation is so effective that of the 250,000 head of cattle slaughtered annually in Paris an average of 30 only per month are condemned. The abattoirs are open to the public from 10 to 7 o'clock, and invalids are frequently sent there by their physicians to drink the warm blood of the oxen, which is thought by some authorities to have a curative effect.

The slaughterhouse of La Villette is located on the Rue de Flandres, in the extreme

northeastern section of the city, and is divided by the canal St. Martin from a large and well managed public market or stock yard, where cattle, sheep, and swine are sold. The abattoir itself includes space for 2,950 cattle, 9,700 sheep, and 1,500 calves. The most important killing days are Tuesdays and Fridays, which precede the principal market days of Paris. The record shows that the average daily work during the autumn and winter months is to slaughter and prepare for market 1,200 cattle, 800 sheep, and 500 calves. The record of an average year is 250,000 cattle, 205,000 calves, 1,876,000 sheep and goats, and 230,000 hogs, and the product of the last year was 126,000 metric tons of beef, veal, and mutton, and 16,000 of pork.

The hides are sold at a special market, the Halle aux Cuirs (which was lately destroyed by fire and is to be rebuilt), and a considerable percentage of them are bought for export to the United States.

Vaugirard, the second in importance of Paris abattoirs, employs 50 butchers and during an average year slaughters 30,000 cattle, 36,000 calves, and 200,000 sheep, which yield 15,112 tons of meat. The third and smallest of the abattoirs, Villejuif, provides meat for the board of public charities, and slaughters during an average year 15,000 oxen, 9,000 calves, and 65,000 sheep.

Both Vaugirard and Villejuif have departments for slaughtering horses, donkeys, and mules, and the total number of such animals disposed of during a recent year was 18,000 horses, 250 donkeys, and 50 mules, which yielded 4,417 tons of meat. Butchers and meat dealers who sell horse meat are required to have a special sign, a horse's head, over their places of business, and it may not be sold at a store not thus designated.

Total Amount of Slaughtering.

The last year for which complete statistics concerning the meat supply of Paris have been published is 1903. From the reports of that year it appears that 267,027 cattle, 274,390 calves, and 2,047,770 sheep were slaughtered at the city abattoirs and produced 156,007,850 kilograms (or 327,616,485 pounds) of meat, of which 123,712,180 kilograms (259,795,578 pounds) were consumed in Paris, and 32,292,650 kilograms exported. Some of the choicest of French beef goes to England, where the fillets and other prime cuts are in demand for clubs, hotels, and the best class of restaurants. During the same year there were killed 282,508 hogs, which yielded 27,657,350 kilograms (58,080,435 pounds) of pork, and 29,370 horses, which furnished 7,305,650 kilograms (or 15,341,865 pounds) of meat, all of which was consumed in Paris.

A striking feature of all these statistics is the very large percentage of calves slaughtered and veal consumed in Paris in proportion to other meats. This is mainly a result of the careful thrift of the French peasant, who makes it a point to generally have on his premises one or more calves which are fed on skimmed milk (which is not allowed to be sold in cities), combined with other food materials produced at home, so that the selling price of the fatted calf is, to a large extent, clear profit. The carefully enforced inspection system, which subjects every animal intended for slaughter to examination, prevents the killing of immature calves, and the

Divine's Genuine Red Devil Water Motor

Guaranteed to Wash Bottles, Run Cooling Fans, Polish Silverware, Sharpen Cutlery and many other uses.

The only perfect Faucet Water Motor made.

A POINTED TALE

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Price, including Emery, Polishing and Pulley Wheels, Faucet Connection, Cake Silver Polish \$4.00, or \$3.50 and this "ad." will get a Motor complete.

Bottle Washing Attachment . . . \$.50

Write for Free Booklet and Trade Discount

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veal of Paris and other French cities is uniformly of excellent quality.

The average meat yield of oxen killed in Paris in 1903 was 697 pounds, which was sold wholesale to dealers at the "halles centrales" for an average price of 12 cents per pound. Calves yielded 155 pounds per head of veal, which was sold for about 16 cents per pound. Sheep yielded an average of 46 pounds of mutton, which sold for 17 cents per pound. Hogs, 172 pounds each of pork, the wholesale price of which was 12½ cents per pound.

As a rule the butchers' meat slaughtered and sold in this country is nearly all home grown. The native races of cattle, the Limousin from the central departments, the Normandy from the northwest, and the Nivernais from the department of Nièvre, are unsurpassed as producers of beef of the highest quality. The whole imported stock for slaughtering purposes during 1904 was only 14,409 head, of which 11,030 came from Algeria, 2,869 from Italy, and 510 from all other countries.

With sheep the case is quite different. Land and grass are too valuable, except in certain limited districts, to be given over to sheep grazing, so that the mutton supply is largely of foreign origin. The record of 1904 shows that there were imported 1,169,635 head of sheep, of which 1,078,225 came from Algeria, 30,000 from Tunis, 16,327 from Montenegro, 3,255 from Spain, 2,200 from England, and 19,300 from Russia. The pork supply is almost exclusively home grown, only 3,000 hogs having been imported to the whole of France during the year, whereas 73,000 head were exported alive to Switzerland.

The thrift of the French farmer, the rational system of inspection of animals and meats before and after slaughtering, the cleanliness and orderly management enforced at the abattoirs and the "halles" where the meats are sold, combine to render the meat supply of Paris regular, abundant, and equal perhaps in quality to that of any city in the world, says the consul general.

GREATER NEW YORK NEWS

J. L. Stoddard, of the Swift small stock department, Chicago, was in New York this week.

Superintendent Fred Fitzgerald of the Swift East Side plant has been in Chicago on a business trip.

O. E. C. Matthies, of the auditing staff of the National Packing Company, Chicago, was in New York this week checking things up.

Swift & Company's sales of fresh beef in New York City for the week ending October 27th averaged 7.08 cents per pound.

Richard Webber, proprietor of the Harlem Packing House, and Richard Webber, Jr., have returned from a three months' vacation trip to England.

F. E. Maddell, manager of the Morris branch at Wilkes-Barre, Pa., has been transferred to Chicago. George W. Hood, of Kingston, N. Y., succeeds him.

Politics are stirring butchers' union circles. John Kennedy, delegate of the Journeymen Butchers' Union, is one of the prominent anti-Hearst workers in labor circles.

J. Dallesio, a butcher of No. 121 Mott street, was arrested Wednesday night, charged with having killed a fellow-countryman by stabbing him with a ham tester.

The Newark Stock Yards Company's suit for \$50,000 unpaid yardage charges against the Lackawanna Railroad Company is on trial in the Federal Court at Trenton this week.

The annual ball of the employees' benefit association of Joseph Stern & Sons will occur this year on the night of November 16 at the Amsterdam Opera House. It will be the usual big affair.

Friends of Tuttle Culver, the dean of the Swift central office staff in New York, were grieved to learn of the death of Mrs. Culver toward the end of last week. The funeral occurred Monday and was largely attended.

Hicks Griffin, former manager for the Hammond Packing Company, at Passaic, N. J., has opened a wholesale box of his own in that city, where he will represent the Indianapolis Abattoir Company, carrying a full line of beef, small stock and provisions.

Mandel Seller, a butcher at No. 305 East Third street, dropped dead Monday night while running away from a fire which had started in the basement of his place. Excitement caused his death from heart disease. The fire amounted to nothing.

The Conron Bros. Company has concentrated the various departments of its Harlem market branch at the corner of 131st street and Twelfth avenue, where the new cooler is well adapted to the display and handling of poultry, game, beef, etc.

General Eastern Manager W. H. Noyes of Swift & Company returned to his desk on Monday after a vacation of two months, which he both needed and deserved. He spent part of the time automobiling through New England and the balance in landscape gardening at his New Jersey country place.

Manager Edward Fetterly of Swift & Company's East Side Market received word on Monday of the death of Mrs. Fetterly's father, Charles Webber, at the family home in Chicago. Mr. Webber was 61 years of age and had been one of the valued employees of the Rock Island Railroad. Mr. and Mrs. Fetterly left at once for Chicago.

The Brooklyn Cold Storage and Warehouse Company, which will operate a plant at Walabout Market, has elected the following officers: President, D. Henry Von Glahn; vice-president and general manager, Marland Conklin; secretary and treasurer, H. T. McTighe; directors, G. H. Mailey, of the Union Bank; D. Henry Von Glahn, of Henry Von Glahn & Son; Charles W. Young, president Pond Commission Company; Patrick Hayes and H. T. McTighe.

REFRIGERATION FOR THE BRONX.

The Conron Bros. Company, which provides cold air for the Gansevoort market meat houses and also for the West Harlem market district, is planning to provide refrigeration for the new market on Brook avenue, near Westchester, in the Bronx. The old Westchester avenue boxes used ice, but the new location will be equipped with a modern refrigerating plant. The Conron company is asking for proposals for two 100-ton refrigerating machines, and the plant will be started as soon as bids are awarded. The railroad tunnels into the basements of the new market houses are about completed, and the erection of the coolers is expected to begin soon. Armour, Swift, Morris, Conron Bros. Company and the Schwarzschild & Sulzberger Company will erect plants in the market, and other concerns are likely to follow.

NEW YORK MEAT SEIZURES.

The New York City Department of Health reports the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending October 27, 1906, as follows: Meat—Manhattan, 21,774 lbs.; Brooklyn, 2,670 lbs.; Queens, 190 lbs.; total, 24,634 lbs. Fish—Manhattan, 2,625 lbs. Poultry and Game—Manhattan, 17,664 lbs.; Brooklyn, 1,435 lbs.; Queens, 58 lbs.; total, 19,157 lbs.

A LEGAL FORMALITY.

In the list of recorded chattel mortgages recently appeared one from J. Flickinger, the Amsterdam avenue butcher, to J. Levy. As Mr. Flickinger had paid off this mortgage some time before the notice appeared misleading. It turned out that the item was merely a transfer of the mortgage from J. & J. Levy, who had dissolved partnership, to J. Levy. The satisfaction papers were filed October 29, and the record is now clear.

UNITED DRESSED BEEF CO. ELECTS.

The death of President Isaac Blumenthal, who had been the head of the United Dressed Beef Company since its formation, made necessary the selection of a successor. The board of directors met on Thursday for this purpose and made a choice which was peculiarly fitting in electing Walter Blumenthal, treasurer of the company, to take his father's place as president. As Isaac Blumenthal stepped into his father's shoes many years ago and built up a business which made his name famous, so his son now succeeds him in turn at the head of a plant and business of which any man might be proud.

Walter Blumenthal has been with the United Dressed Beef Company since its formation in 1892. He began as confidential clerk to his father, and his duties have always been of an executive and confidential nature. He acquired a grasp of the affairs of the company which made him the natural successor of his father at the head of the business. He was elected treasurer of the company in 1903. He is 33 years of age and is one of the youngest packinghouse executives in the country, as well as one of the most wide-awake.

The board of directors selected Irving Blumenthal to succeed his brother as treasurer. Irving Blumenthal has been connected with the company for eight years and has learned the business from one end to the other. He knows the plant and the salesroom as well as the office, and had long been in training under his father as a judge of choice cattle. His promotion is well deserved and popular. Both Messrs. Walter and Irving Blumenthal were added to the board of directors.

LOCAL WHOLESALE MARKETS.

Bad weather, a fast day and cheap poultry put another crimp in the local meat situation this week. Beef box managers have had what they would call just one really good week this fall. Things looked promising then, but disagreeable weather and other causes caused a return to the old dull conditions. Butchers complained this week that they were selling no beef, and of course they did not want to buy many cattle. Last week's glut in the coolers, particularly of cheap stuff, was pretty well cleared up, and the situation was better in that regard, but the demand was very dull. Good native cattle continue very scarce, and bring a top price of about 9 cents. Texans have been quoted at 6 to 6½ cents, and Western stuff at 6½ to 7 cents, but hard to move out at these figures. Wholesalers hope for better trade after election.

The small stock market looked better this week, as quality of supplies was improved. But the demand was not what it should be. The swamping of the market with cheap poultry, which was unloaded at about any figure to get rid of it last week, made it discouraging work to sell meat. The stiffening of the poultry market in anticipation of Thanksgiving is looked to improve the situation.

NEW WEST HARLEM COOLER.

The new wholesale beef, small stock and provision house of the Indianapolis Abattoir Company, at 131st street and Twelfth ave-

nue, in the West Harlem market district, was formally opened to the trade on Monday. It had been well advertised, and Manager H. E. Hendricks had his hands full receiving visitors. His famous "glad hand" was equal to the occasion, however. He took great pride in showing his customers the new box and the great beef display in the coolers. The hanging up of a prize steer for a guessing contest as to weight was a happy idea, and the contest created a lot of interest and fun. The carcass was to be taken down and weighed Friday evening and awarded to the fortunate guesser who came nearest to the actual weight.

The display of lambs, calves and provisions arranged by Manager W. F. Litche of the small stock department was a rivalling feature of the opening, and everything looked so tempting that it found a ready sale. General Manager Glasgow, of the New York district, lent distinction to the occasion by his presence during a part of the day.

RICHARD WEBBER M. B. SOCIETY.

The annual meeting of the Richard Webber Mutual Benefit Society, comprising employees of Richard Webber's Harlem Packing House, was held on Thursday evening of last week. The financial report showed a balance of \$6,813.02 in the treasury, which is a record very few organizations of this sort can show. And it is not because the society has hoarded its money, for it is a most notorious "spender" for the benefit of its members and for charitable purposes. It appears to be simply an evidence of patriotic membership and able management. The society was organized twelve years ago and has long been a noted Harlem institution.

The following officers were elected at the meeting to serve for the ensuing year: President, Michael L. Maher; vice-president, Francis A. O'Neill; treasurer, William Webber; recording secretary, James F. Dolan; financial secretary, Charles E. Cary; corresponding secretary, Harry H. Boehm; sergeant-at-arms, Augustus W. Emerich; physician, J. S. Unger, M. D.; executive board, William H. Pardon, Philip J. Gately, Philip C. Steinacher, Charles H. O'Connor, James J. Dougherty, Richard Webber, Jr., George Forman, Thomas H. Bradley and John S. Churchill.

AN ENTHUSIASTIC PARTISAN.

The calf market does not interest Abe Frank half so much these days as the political situation. The "calf's-head king" of First avenue talks politics in the daytime and dreams them at night; he is so wrapped up in the campaign that he even forgets sometimes to look after those lunch-time cigars!

Abe was in a retail shop the other day when he heard a woman complaining about high prices. "If only Hearst is elected," said she, "we'll have cheaper meat and cheaper groceries and—"

"And cheaper calf's heads," added someone who stood behind Abe.

Then Abe hit the ceiling; he went clear up in the air, and when he came down the woman was a block up the street, running as hard as she could.

"Oh, yes," said a friend of Frank's, "Abe is the most enthusiastic Hearst man you ever

saw, especially since that 'yellow' female reporter came around to interview him. He'll vote for Hearst, you bet!"

In the meantime no one ever sees Frank on the street; he is too busy bossing a big gang of workmen and getting out all the stuff he can for his big trade before election day. But that don't interfere with his talking politics.

MORTGAGES, BILLS OF SALE

Butcher, Fish and Oyster Fixtures

The following Chattel Mortgages and Bills of Sale have been Recorded

MANHATTAN MORTGAGES.

Abrams, L., 227 E. 98th; H. Brand.
Alessandro, L., 204 Thompson; H. Brand.
Boyarsky, J., 53 Broome; United D. B. Co.
Broudi, F., 25-27 Cornelia; United D. B. Co.
Bloch, H., 119 W. 116th; H. Brand.
Beyer, P. V., 848 Elton ave.; H. Brand.
Breger, J., 126 2nd; B. Bressman.
Borrelli, L. & C., 28 Thompson; F. Lesser.
Circincione, J., 194 Ave. A.; H. Brand.
Caruso, C., 407 E. 12th; United D. B. Co.
Collura, B., 515 E. 11th; H. Brand.
Cohen, S., 400 Madison; H. Brand.
Damm, M., 232 E. 121st; H. Brand.
Ellen, A., 75 Broome; United D. B. Co.
Fogel, H., 225 E. 100th; H. Brand.
Frank, L., 957 Morris ave.; H. Brand.
Franco, J., 19 Monroe; H. Brand.
Finamori, F., 90 Macdougall; H. Brand.
Gaetano, M., 339-341 E. 107th; E. Diamond.
Gattcher, S., 610 E. 11th; C. Gattcher.
Gundlach, W., 5710 Third ave.; H. Brand.
Goldberg, W., 162 E. 114th; H. Brand.
Hecksch, A., 1774 Lexington ave.; United D. B. Co.
Hirsch, L., 1934 Amsterdam ave.; H. Brand.
Heiser, A., 58 E. 107th; H. Brand.
Kayka, H., 345 E. 121st; H. Brand.
Krotin, L., 2316 Second ave.; United D. B. Co.
Money & Leases, 176 E. 101st; United D. B. Co.
Merolla, V., 315-317 E. 115th; United D. B. Co.
Mavac, D., 356 Tenth ave.; H. Brand.
Makarovitz, J., 406 Brook ave.; H. Brand.
Murdter, J. J., 402 E. 78th; H. Brand.
McHugh, J., 929 Sixth ave.; W. King.
Oscosi & Silvestri, 2248 Amsterdam ave.; F. Lesser.
Ott, P., 944 Sixth ave.; G. L. Bourne.
Pagnozzi, S., 341 E. 47th; H. Brand.
Roth, L., 102 Lenox ave.; F. Lesser.
Rudeschewsky, M., 225 Clinton; H. Mogelow-sky.
Rupp, L., 224 Ave. B.; A. Heyman.
Santi & Guy, 344 E. 12th; Bressman & Kaplan.
Soroka, S., 234 E. 7th; H. Brand.
Spiegelman, E., 67 E. 4th; United D. B. Co.
Schwarz & Gruber, 142 Orchard; H. Brand.
Weiss, L., 307 E. 7th; F. Lesser.

MANHATTAN BILLS OF SALE.

Abrams, L., 76 105th; J. Fischer.
Gorodsky, C., 105 Rivington; S. Gorodsky.
Harnischfeger, J., and Mathes, H., 1048 Second ave.; J. Mathes and L. Harnischfeger.
Sheppig, W. F., 865 Second ave.; Karpf Bros.

BROOKLYN MORTGAGES.

Cronenberg, S. J., 922 Manhattan ave.; E. Diamond.
Cohen, Morris, 428 Blake ave.; Levy Bros.
Frodale, Matteo, 621 Fourth ave.; J. Levy.
Falik, Sam, 37 Osborn; Julius Levy.
Greenberg, D., 188 Osborn; J. Levy.
Golden, Isaac, 229 Snedeker ave.; Levy Bros.
Gurwitz, Ben, 730 Blake ave.; Levy Bros.
Hoffman, Joseph, 214 Scholes; Levy Bros.
Klein, L., 38 Georgia ave.; L. Sperber.
Levine, Heyman, 88 Hopkins; Levy Bros.
Resnetzky, Israel, 37 Liberty ave.; H. Brand.
Schirz, Nicolo, 69 Montrose ave.; Levy Bros.

BROOKLYN BILLS OF SALE.

Hatowsky, Dora, 454 Marcy ave.; Katie Weissman.

Grocer, Delicatessen, Hotel and Restaurant Fixtures

The following Chattel Mortgages and Bills of Sale have been Recorded

MANHATTAN MORTGAGES.

Albers, J. D., 749 Tremont ave.; J. Revelt.
Boniface, S., 433 W. 40th; A. and F. Boniface.
Heyman, S., 35 Pike; Rubin & Bernstein.
Lemberger, S., 92 Ave. C.; I. Myerhoff.
Limpreco & Cohepoulos, 1133 Third ave.; J. Halbren.
Strauss, J., 49-51 E. 102nd; J. Barry.
Brownstein, L., 127 Hester; J. Halbren.
Chanet, L., 121st st. and Amsterdam ave.; J. Halbren.
Gacrus & Makros, 48 E. 4th; Levin Bros.
Greenberg, H. and L., 5-7 Gouverneur; P. Silber.
Gernanny & Friedrick, 92 William; Trotter & Sawyer.
Gillitz, L., 974 Westchester ave.; J. Smolen.
Groner & Pasternack, 100 Allen; M. Rofelson.
Hart, J., 454 Third ave.; M. O'Brien.
Lekakos, A., 221 W. 28th; S. Levine.
Meilery, P., 404 E. 34th; F. J. Cullum.
Pichler, F., 276 Third ave.; M. Levine.
Stern & Klatter, 10 W. 13th; B. Weber.
Stearns, R., 135 Lenox ave.; E. Stearns.
Turner, F., 190-192 Christie; I. Youngelson.
Zucker & Bollar, 26 Second ave.; J. Halbren.

MANHATTAN BILLS OF SALE.

Coscioni, A., 846 Amsterdam ave.; M. Coscioni.
Epstein, B. and L., 214 E. 29th; B. Wolfson.
Guterman, B., 255 E. 10th; J. Farber.
Pindat, B., 61 Stone; L. Pindat.
Ressler, N., 43 Spring; J. Handler & Fire.
Ressler, N., 308 E. 113th; H. W. Sekohinek.
Wolfsohn, B., 214 E. 29th; D. Sklut.

BROOKLYN MORTGAGES.

Pincus, A. G., 364 Livingston; Barth & Co.
Smith, Herman W., and Chas. W. Goodwin, 54 Court; H. Whitmore Smith.

TO RENT

Killing space and sales room in the abattoir of the New York Butchers' Dressed Meat Company, 39th street and 11th avenue.

WANTED

An excellent opportunity for experienced Spice Salesmen with one of the largest importing and manufacturing Spice Houses in the country. Acquaintance with the sausage business and department buyers essential. Address in confidence, stating experience and territory covered.

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